

Basic BBQ Rub



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Preparation Time: 20 minutes
Start to Finish Time: 20 minutes
Yield: 2 c

Categories: BBQ Rub

Ingredients:

1/2 c Garlic Granules
1/4 c Onion Granules
1 T Sea Salt
2 t Black Pepper,
fresh ground

Directions:

Place all ingredients in a bowl. Whisk to blend the herbs. Place in a sealed container and use as needed. Will keep up to 6 weeks.

Description: A good basic BBQ rub for pork, beef or chicken. Not spicy but full of herbs.