

CS Pork Rub

Note: A good Sweet BBQ Rub for Chicken and Pork is completely necessary to have in your grilling arsenal, and buying them from the store gets expensive. Increase the flavor and lower the cost for your favorite grilled meats by making our sweet rub at home!

Prep: 5 min

Total: 5 min

Source: adapted from *heygrillhey*

Yield: ~1 cup

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The Captain's Shack

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Ingredients:

¼ c Dark Brown Sugar

1 T coarse Celtic Sea Salt

2 t fresh ground Tellicherry Black Pepper

1 t Smoked Paprika, mild

1½ T Garlic Powder

1 T Onion Powder

2 t ground Mustard

1½ t ground Cumin

1½ T dry Oregano

½ t Cayenne Pepper, optional

2 t Aleppo Pepper

Directions:

Combine all of the ingredients for the rub in a small bowl. Stir well to combine, using a fork to break up any clumps.

Rub all over your product pork or chicken. Place in a sealed zip lock bag and place in the refrigerator for 8 hours and up to 24 hours. Grill over mesquite or hickory, low and slow at 250^o F. Air Fryer 380^o F, 12 min total, flip at 6 min.

Store BBQ sweet rub in an airtight container. This rub will last in your cupboard for up to a month.