



CS Pork Rub

Source: *The Captain's Shack* Updated: Jan 2025

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PDF: CS-Pork-Rub.pdf Prep: 10 min

Yield: abt 2 cups 1 Aug 2022

Note: Although this is called a Pork Rub, it is superb on beef, pork, wild game and chicken also. The baking powder gives the protein a nice crunchy surface.

Ingredients:

1/4 c Dark Brown Sugar

3 T Baking Powder

1 T Celtic Sea Salt

3 T Smoked Paprika

3 t fresh ground Tellicherry Black Pepper

3 T ground Cumin

4 T Garlic Powder

2 T Onion Powder

4 T Allspice

2 T ground Sage

3 T Mexican Oregano

2 t Mustard Powder

1/4 t Aleppo Pepper, optional

Directions:

Blend all rub ingredients together in a bowl. Place in an airtight container. Will keep up to 2 months.