



# Captain's Shack KC Style Rub

Author: Bob and Robin Young

Categories: BBQ Rub

Yield: 1 c

Start to Finish Time: 10 minutes

Preparation Time: 10 minutes

Description: Good Kansas City Style rub for grilled chicken or pork

## Ingredients

1/4 c packed Brown

Sugar

1 T Sea Salt

1/4 c Sweet Paprika

2 t ground Black Pepper

1 t Chili Powder

2 t Onion Powder

2 t Garlic Powder

1 1/2 T ground Allspice

2 t Mustard Powder

1/4 t Cayenne, optional  
or to taste

## Directions

1) Blend all ingredients in a bowl. Place in an air tight container.

## Directions - Grilling

1) Season your pork rib slab with a generous amount of the Kansas City rib rub a couple of hours before it hits the smoker or grill. Let the slabs rest at room temperature during that time. That gives them a head start so they finish smoking a little sooner than if they started out cold.

2) Preheat grill between 250° F and 300° F for indirect grilling and lightly oil the grate.

3) Grill ribs on the preheated, indirect heat grill with the cover down, turning once, until no longer pink in the center, about 1½ - 3 hours. An instant-read thermometer inserted into the center should read 145° F. 10 minutes before removing ribs from grill, lightly slather with BBQ sauce. Let rest before cutting ribs.

Notes: The barbecue sauce in KC is typically sweet and tangy with the flavors of cider vinegar, brown sugar and molasses backed up by a host of other spices and seasonings. And to complement the sauce, the rib rub used before smoking should contain a lot of those same flavors.

The rub will keep longer if the brown sugar is dried before it's mixed with the other ingredients. Spread it on a cookie sheet and let it air dry overnight. Combine the ingredients and store in an airtight container until used. To add more bite to the rub use hot paprika.