



# Captain's Shack Memphis Pork Rub

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Categories: BBQ Rub

Yield: 2 c

Start to Finish Time: 20 minutes

Preparation Time: 20 minutes

Directions:

## Ingredients:

1 T Smoky Paprika  
2 T mild Chilli Powder,  
or to taste  
1 T Sea Salt  
1 t Black Pepper, fresh  
ground  
1/4 c Garlic Powder  
2 T Onion Powder  
2 T Celery Seeds  
2 T Brown Sugar  
1 T Oregano, dried  
1 T Thyme, dried  
1 T Cumin  
1 T Dry Mustard  
2 t Coriander, ground  
2 t All Spice, ground

Mix together all ingredients until well combined. Store in an airtight container. May be stored for up to 6 months.