

# CS Memphis Style BBQ Rub

Source: *Captains Shack* Bob and Robin Young, Boise, ID 27 July 2023

PDF: CS-Memphis-Style-BBQ-Rub.pdf

Prep: 10 min Yield: abt 3½ cups

Note: Enjoy on pork, beef or chicken.

## Ingredients:

2 c Turbinado Sugar

1 c White Sugar

½ c Celtic Sea Salt

3 T Onion Powder

5 T Granulated Garlic

1 t Aleppo Pepper, or to suit your taste

1 t fresh ground Tellicherry Black Pepper

1½ T Dry Mustard

⅛ c Chili Powder

2 t ground Cumin

¼ c Smoky Paprika

## Directions:

Place all ingredients in a mixing bowl and whisk until all ingredients are well blended. Keep refrigerated in an airtight jar for up to 3 months.