



# CS Pork Rub

**Source:** *The Captain's Shack* Bob and Robin Young Boise, ID

**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 and chicken also.

## Ingredients:

¼ c Dark Brown Sugar  
1 T Celtic Sea Salt  
2 T Smoked Paprika  
3 t fresh ground Black Pepper  
3 T ground Cumin  
3 T Garlic Powder  
1 T Onion Powder  
3 T Allspice  
2 T ground Sage  
3 T Mexican Oregano  
2 t Mustard Powder  
¼ t Cayenne, optional

## Directions:

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