

## **DRY RUB FOR PORK.**

- 2/3 cup paprika
- 1/2 cup black pepper
- 1/4 cup sugar
- 8 tablespoons garlic salt
- 1 tablespoon dry mustard
- 4 teaspoons cayenne
- 4 tablespoons onion powder

The above is a good starting point for a general dry-rub recipe.

I have also added Creole seasoning (Tony Chachere's – for example – 1 tablespoon) – one could also include Worcestershire powder (start with 1 tablespoon) and Cumin (start with 1 teaspoon).

Blend the ingredients to produce a uniform mixture (no clumps) and store in the refrigerator in a closed container. I find it convenient to store this mixture in a large (8-inch tall) empty garlic salt container. You then have the option of spooning it out or shaking it out when you are applying to the meat.

Alternative Recipe:

A little less spicy (hot) rub can be made with the following. Notice the inclusion of chili powder in this version. If you are not a big fan of chili flavor, then you may prefer to omit this.

- 3/4 cup paprika
- 1/4 cup ground black pepper
- 1/4 cup salt
- 1/4 cup granulated sugar
- 2 tablespoons chili powder
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 2 teaspoons cayenne

(Makes about 2 cups – store in a closed container in the refrigerator)

**How much to use?** For an 8-pound shoulder or Boston Butt, start with ¼ cup of the mixture and distribute it evenly over the exterior of the roast. Let the roast “marinate” in the dry rub coating for about 8-12 hours in the refrigerator. Prior to smoking the roast, add another ¼ cup of the mixture uniformly over the surface. Similar amounts (on a per pound basis) of the dry rub can be used with pork loin. For spare ribs, you can liberally sprinkle both sides with the powder and let it “marinate” – there is no need to add additional dry rub before smoking. (Less seasoning is needed since the spare ribs have less meat and more bones.)

(The next time you cook, adjust the amount of rub – up or down – depending on your preference for the amount of “heat” you like. You can always add additional seasoning immediately before eating the meat if more is needed.)