



Everything Pork Dry Rub

Oscar · 29/09/2024



Prep Time

12

Dificult

Medium

Servings

1 cup

Description

This pork rub is excellent for smoking or roasting pork or for use in a slow cooker on a Boston butt Great for ribs too

Ingredients

- - ¼ cup paprika - 2 tablespoons firmly packed dark brown sugar - 2 tablespoons kosher salt - 2 tablespoons garlic powder - 1 tablespoon fresh-ground black pepper - 1 tablespoon chili powder - 1 tablespoon cayenne pepper
- or more to taste - 1 tablespoon onion powder - 1 tablespoon ground dried chipotle chili pepper - 1 ½ teaspoons ground cumin - 1 ½ teaspoons dry mustard powder

Instructions

1. Mix paprika
2. sugar
3. salt
4. garlic powder
5. black pepper
6. chili powder
7. cayenne pepper
8. onion powder
9. ground chipotle
10. cumin
11. and mustard powder together in a bowl. Store in an airtight container or keep in the freezer in a resealable plastic bag.