



Brown Sugar BBQ Rub

Oscar · 29/09/2024



Prep Time

10

Difficult

Medium

Servings

2/3 cup

Description

This sweet pork rub is my favorite seasoning to use when I smoke meat I threw it together for smoked pork butt but it also works well on chicken and ribs Apply liberally to meat and let sit overnight for the best flavor The brown sugar creates a nice bark This recipe makes enough to cover two 8pound pork butts or 6 racks of ribs

Ingredients

— - ¼ cup dark brown sugar - ¼ cup smoked paprika - 2 teaspoons salt - 2 teaspoons chili powder - 1 ½ teaspoons garlic powder - 1 ½ teaspoons onion powder - 1 teaspoon dry mustard - 1 teaspoon ground black pepper - ½ teaspoon cayenne pepper - ¼ teaspoon ground cinnamon

Instructions

1. Combine brown sugar
2. paprika
3. salt
4. chili powder
5. garlic powder
6. onion powder
7. dry mustard
8. black pepper
9. cayenne pepper
10. and cinnamon in a small airtight container. Seal and store in a cool
11. dark place until ready to use.