

Ed39s Favorite Beer Can Chicken Rub

Oscar · 29/09/2024



Prep Time

48

Difficult

Medium

Servings

1 cup

Description

This betterthanWeber seasoning mix for beer can chicken is a tribute to my uncle one of the best pitmasters I have ever known Feel free to put this rub on chicken pork or anything else you can think of To cover a typical 5pound chicken I usually measure the spices in tablespoons However you can mix a larger batch to keep some finished product on hand One things for sure you will be the hit of the party

Ingredients

- - 2 tablespoons brown sugar - 2 tablespoons dry mustard - 2 tablespoons granulated onion - 2 tablespoons paprika - 2 tablespoons kosher salt - 1 tablespoon garlic powder - 1 tablespoon ground coriander - 1 tablespoon ground cumin - 1 tablespoon ground black pepper - 1 teaspoon cayenne pepper
- or to taste

Instructions

1. Mix together brown sugar
2. dry mustard
3. granulated onion
4. paprika
5. kosher salt
6. garlic powder
7. coriander
8. cumin
9. black pepper
10. and cayenne pepper in a medium bowl until well combined. Store in an airtight container if not using right away.