

U L T I M A T E D R Y M E A T R U B

Ingredients:

- ¼ Cup Brown Sugar
- 1 Tablespoon Smoked Paprika
- 1 Teaspoon Salt
- 1 Teaspoon Pepper
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder



Directions:

1. Combine the spice ingredients and mix thoroughly.
2. Apply by rubbing onto thawed meat.
3. Allow to sit for one hour for the flavors to melt into each other and the meat. (if you have the time)
4. Smoke/Cook/Bake/Fry it as you typically would.

Great on Porkchops - Whole Chickens - Chicken Legs/Wings

