

Id's Meat Rub

QUART SIZE- HOMEMADE



DIRECTIONS

Combine spice ingredients in a bowl and mix. After your choice of meat is thawed rub the spice mix on the meat typically both sides. Allow to marinate for one hour in the fridge.

Smoke, Bake, Grill, Fry up as usual.

Great on pork chops or whole chickens on the smoker!

INGREDIENTS

1 lb meat

¼ Cup Brown Sugar

1 Tablespoon Smoked Paprika

1 Teaspoon Salt

1 Teaspoon Pepper

1 Teaspoon Garlic Powder

1 Teaspoon Onion Powder



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