

Dry County Dry Rub

1/4 cup paprika
1/4 cup salt
1/4 cup black pepper
1 tablespoon garlic powder
1 tablespoon dried lemon peel

Combine all ingredients in a jar with a lid. Close lid and shake to blend spices. Rub into beef, poultry, pork or fish as desired before grilling. Makes 1 cup.

Dry Rub :

4 tb Cumin
4 tb Thyme
4 tb Garlic powder
4 tb Black Pepper, freshly ground
2 tb Cayenne Pepper
2 tb Salt
2 tb Curry Powder
1 tb Onion Powder
1 tb MSG or other flavor enhancer -optional

In a small bowl or glass jar with a lid, combine all the ingredients. Stri or shake to mix. Use immediately or store in a cool, dark place for several months.

Dry Rub

1/4 cup ground paprika
1/4 cup coriander seed toasted, crushed
1/4 cup cumin seed toasted, crushed
1/4 cup light-brown sugar
2 tbl salt

1 tbl freshly-ground black pepper

Combine the ingredients in a small mixing bowl.

Generously coat fish fillets, chicken, or meat with the dry rub before cooking.

This recipe yields about 1 cup.

Dry Rub

1/2 cup Paprika
2 tbl Ground cumin
2 tbl Chile powder, (mild)
2 tbl Ground black pepper
1 tsp Cayenne pepper powder
1/2 tsp Ground cloves
Mix all ingredients in small bowl.
Makes 1 cup.

Dry Rub

2 tbl Black pepper
2 tbl Paprika
2 tbl Onion powder
1 tbl Brown sugar
1 tbl Chili powder
1 tbl Coarse salt
1/2 tsp Ground sage
1/2 tsp Ground nutmeg
1/4 tsp Cayenne pepper (opt)

Mix all the spices together and store in an airtight container for up to 8 weeks. Great with ribs, brisket, and chicken.

Dry Rub

1 tbl Chile, ground, New Mexico
2 tsp Paprika, Hungarian
1 tsp Cumin, powder
1 tsp Coriander, ground
1 tsp Salt
1 tsp Onion powder
1 tsp Garlic powder
1/2 tsp Mustard, dry, coleman's
1/2 tsp Pepper, black, freshly ground
1/2 tsp Thyme, leaves, dried
1/2 tsp Curry powder
1/2 tsp Allspice, ground

Rub on meat and refrigerate the night before smoking. Consider halving the chile for a milder rub.

Dry Rub

2 tbl Salt
2 tbl Sugar
1 tbl Brown sugar
2 tsp Chili powder
2 tsp Paprika
1 tsp Cumin
1/2 tsp Cayenne pepper
1/2 tsp Black pepper
1/2 tsp Garlic powder
1/2 tsp Onion powder

Dry Rub

1 tbl Ground black pepper
2 tsp Cayenne pepper powder [opt.]
2 tbl Mild chile powder
2 tbl Cumin
2 tbl Packed dark brown sugar
1 tbl Granulated white sugar
1 tbl Ground dried oregano
4 tbl Paprika
2 tbl Salt
1 tbl Ground white pepper
3 tbl Celery salt
3 tbl Garlic powder