



BBQ Spiced Rub

Ingredients

- 64g smoked paprika
- 43g dark brown sugar
- 32g salt
- 32g garlic powder
- 2 tablespoons black pepper
- 2 tablespoons chili powder
- 2 tablespoons onion powder
- 2 tablespoons chipotle chili pepper
- 1 tablespoon cayenne pepper
- 1 tablespoon cumin
- 1 tablespoon dry mustard

Directions

- Mix all the ingredients in a bowl.
- Store in an airtight container.
- To use, sprinkle a 10-pound pork roast on all sides with 43g spice rub.
- This recipe makes about 250g of spice rub. We recommend using about 1/3 cup for a 10-pound roast.