

RIB RUB

Ingredients:

- 1 Tablespoon Cumin
- 1 Tablespoon Paprika
- 1 Tablespoon Granulated Garlic
- 1 Tablespoon Onion Powder
- 1 Tablespoon Chili Powder
- 1/3 Cup Brown Sugar
- 2 Tablespoon Kosher Salt
- 1 Tablespoon Cayenne Pepper
- 1 Tablespoon Black Pepper
- 1 Tablespoon White Pepper

Steps:

1. Mix all ingredients together
2. Shake rub onto ribs and rub it into both sides
3. Store leftover rub in a jar or tightly sealed bag

Notes:

1. I found the original recipe from Dave to be pretty dang hot! I like it but your guests may find the heat to be too much. To reduce the heat, I've increased the brown sugar in the recipe above. Recently, Dan suggested that I eliminate the Cayenne Pepper. I may try that on my next batch
2. It's not my own original recipe, but I've had decent success using the 3-2-1 method of smoking ribs. Soon, I'll add my smoked rib process and link it here

Recipe by: Dan Halvorsen - 2012

Recipe adapted by: Jim Beletti – 2012