

Dry Rub for Smoking Pork Shoulder Butt, Brisket, Ribs and Chicken

This recipe is an adaptation from a recipe on allrecipes.com. Use the dry rub on most things smoked. It's delicious and on the slightly sweet side.

INGREDIENTS

Set 1

½ c + 2 T white sugar

½ c + 2 T light brown sugar

¼ c table salt

¼ c paprika

3 T garlic powder

3 T onion powder

¼ c dried thyme leaves

Tools: medium bowl, whisk, 1-quart Mason jar with lid

DIRECTIONS

1. Mix all of the ingredients in a medium bowl.
2. Store in the Mason jar till needed.

Note: I usually make a double batch of this recipe.

Recipe courtesy Paula Quinene of PaulaQ.com.