

# BBQ Dry Rub

## Ingredients

1/2 cup Applewood Smoked Salt

1/2 cup sugar

1/4 cup brown sugar

2 Tablespoons paprika

2 Tablespoons chili powder

1.5 Tablespoons black pepper

1.5 Tablespoons thyme

1 Tablespoon garlic powder

1 Tablespoon minced onions

1 Tablespoon cumin

1 teaspoon cayenne pepper

## Method

Mix all ingredients in a large mason jar. Shake until well combined. Enjoy on any meat you can throw on the grill!

Notes: Leave layered for a fantastic gift!



Makes: 2-3 good rub downs

Time: 5 mins