

Barbeque Rub

Ingredients

1/4 c Paprika (plus 2 tablespoons)
1/4 c Sugar
1/4 c Salt
2 T Ground Black Pepper
1 T Dried Thyme
1 T Mustard Powder
1 1/2 t Cumin
1 1/2 t Cayenne
1 1/2 t Ground Sage
1 T Garlic Powder
1 T Onion Powder

Instructions

Mix all the ingredients together well and keep in an air tight container. To use: rub into ribs, chicken, or pork shoulder and let sit in the fridge for 1 or 2 hours, or overnight before grilling or smoking.