

Friendly Gifts BBQ Dry Rub Recipes

By Lesa @ friendlygifts

1. Basic Pork Rub

This is a great classic pork rub that is perfect for smoked pork roasts. A particular favorite for pulled pork.

INGREDIENTS:

1/4 cup black pepper

1/4 cup paprika

3 tablespoons sugar

2 tablespoons salt

2 teaspoons dry mustard

2 teaspoons cayenne

PREPARATION: Mix all ingredients. Work 1/2 half mixture into meat 12-24 hours before cooking. Apply remaining rub before smoking.

2. Yum-Yum Steak Seasoning

Not only does this beef rub have a lot of flavor but it has a great color to it as well.

INGREDIENTS:

4 tablespoons salt

2 tablespoons paprika

1 tablespoon black pepper, coarsely ground

1 1/2 teaspoons onion powder

1 1/2 teaspoons garlic powder

1 1/2 teaspoons cayenne pepper

1/2 teaspoon coriander

1/2 teaspoon turmeric

PREPARATION: Mix together and use on any beef. Makes about 1/2 cup

3. Watch your eyes Rub

This rub has plenty of heat so watch out how much you use. You can adjust it by the heat of the chili powder you use: mild, medium, hot.

INGREDIENTS:

1/2 cup paprika

1/4 cup black pepper

1/4 cup sugar

3 tablespoons salt
3 tablespoons chili powder
2 tablespoons garlic powder
2 tablespoons onion powder
1 tablespoon cayenne

PREPARATION: Mix thoroughly and store in a cool, dark place

4. Tropical Poultry Rub

This poultry rub adds orange flavor with nutmeg and cloves to give you a great bird. If you are making a turkey you will want to double this recipe.

INGREDIENTS:

2 tablespoons ground ginger
2 tablespoons brown sugar
2 tablespoons orange zest
1 tablespoon finely ground black pepper
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

PREPARATION: Combine all ingredients and store in an airtight container

5. Tandoori Rub for Fish or Chicken

This rub will give you fish or poultry an authentic Indian flavor that is as colorful as it is tasty.

INGREDIENTS:

1 tablespoon ginger
1 tablespoon cumin
1 tablespoon coriander
1 tablespoon paprika
1 tablespoon turmeric
1 tablespoon salt
1 tablespoon cayenne

PREPARATION: Mix all ingredients together. Store in an airtight container

6. Spicy Rib Rub for Pork Roast

INGREDIENTS:

1/8 cup paprika
2 teaspoons onion salt
2 teaspoons dried whole oregano
2 teaspoons garlic powder
2 teaspoons dried whole thyme
1/2 teaspoon ground red pepper
1/4 teaspoon ground black pepper

PREPARATION: Mix together and store in an air-tight container. When preparing pork ribs, generously coat the rib meat with rub. Allow 30 minutes for rub flavors to start sinking into the meat before you grill or smoke

7. Best Odds Brisket Rub

This is a very traditional style brisket rub, the kind used down in Texas for many years. This rub contains what you need to make a great smoked barbecue brisket.

INGREDIENTS:

1/2 cup paprika

1/3 cup brown sugar

3 tablespoons garlic powder

3 tablespoons onion powder

2 tablespoons oregano

PREPARATION: Combine all ingredients and mix well. Work into the surface of the brisket, especially over the exposed meat.

8. Brisket Brown Sugar Rub

This is a good, sweet brisket rub that you will need only one measuring cup for. Of course you can adjust the heat by adding more or less of the chili powder or by using hot or mild.

INGREDIENTS:

1/3 cup brown sugar

1/3 cup salt (coarse salt works best)

1/3 cup paprika

1/3 cup chili powder (choose a hot or mild powder depending on your tastes)

1/3 cup ground black pepper

PREPARATION: Mix ingredients and pack firmly around brisket 12-24 hours before smoking. Wrap in plastic wrap or place in a large plastic bag

9. Deep Fried Turkey Rub

This recipe calls for a lot of bay leaves. It's actually about 1/3 cup, so if you have crushed bay leaves already you can use that. The real secret of a fried turkey rub is to get it on the surface of the turkey really well before it hits the oil.

INGREDIENTS:

25 medium whole bay leaves

3 tablespoons hot Creole seasoning

3 teaspoons dried thyme

3 teaspoons dried oregano

2 teaspoons garlic powder

1 1/2 teaspoons black peppercorns

PREPARATION:

In a spice grinder, grind the bay leaves into a fine powder. Place in small bowl. Grind thyme, oregano, peppercorns similarly. Add all ingredients to bowl and mix together. Divide into three equal parts.

10. Heavy on the Garlic Pork Rub

This rub is mostly garlic so if you like garlic this is a great rub. Work it well into the meat and try to mince the garlic as fine as possible. This is also a great base rub, add more ingredients to make it even more flavorful.

INGREDIENTS:

8 cloves garlic, minced

1 tablespoon black pepper

1 tablespoon paprika

1 tablespoon brown sugar

PREPARATION: Mix all ingredients together. Massage into meat before cooking

11. Hog Rub

A good general rub for any kind of pork, but specifically for smoked pork, like a whole hog or Carolina Style Pulled Pork.

INGREDIENTS:

1/2 cup ground black pepper

1/2 cup mild chili powder

1/2 cup sugar

1/4 cup coarse salt

4 teaspoons dry mustard

2 teaspoons cayenne

PREPARATION: Mix together and store in an airtight container

12. Lotsa Spice Rub

This rub is loaded with flavor. The combination of hot chili flavors with rich flavors of the allspice and cinnamon make this very similar to a Jerk Rub.

INGREDIENTS:

1/4 cup garlic powder

1/4 cup onion powder

2 tablespoons allspice

2 tablespoons brown sugar

1 tablespoon dried ground chipotle chile

1 tablespoon dried thyme

1 tablespoon cinnamon

2 teaspoons dried lemon zest

1 teaspoon cloves
1 teaspoon nutmeg
1/2 teaspoon hot chili powder

PREPARATION: Combine all ingredients and store in an air tight container

13. Poultry Rub

This is a great all purpose poultry rub. Equally good on grilled chicken wings or on deep fried turkey. Use Hungarian Paprika if you can find it because it has a much better flavor.

INGREDIENTS:

3/4 cup paprika
1/4 cup black pepper, freshly ground
1/4 cup celery salt
1/4 cup sugar
2 tablespoons onion powder
2 tablespoons dry mustard
2 teaspoons cayenne
2 tablespoons lemon zest, dried

PREPARATION: Mix everything together. Store in an air tight container at room temperature

14. Creole Turkey Rub

While 25 whole bay leaves might seem like a lot, this rub is just right for turkey, especially if you plan on deep frying your bird.

INGREDIENTS:

25 whole bay leaves
3 tablespoons Creole seasoning
3 teaspoons dried thyme
3 teaspoons dried oregano
2 teaspoons garlic powder
1 1/2 teaspoons black pepper

PREPARATION: Grind bay leaves into a fine powder. Combine all ingredients together. Divide into 3 equal parts. Rub one third on the inside of the turkey, one third over the breasts and one third over the rest of the turkey. For best results refrigerate turkey overnight to allow the flavors to sink in.

15. Southwest Marinade

Ingredients for overnight marinate

1/4 cup pineapple juice
1/4 cup orange juice
1/8 cup lime juice
1/8 cup soy sauce

1/8 cup liquid smoke

Dry Rub Ingredients

1/8 teaspoon cayenne

1/4 teaspoon paprika

1/4 teaspoon garlic powder

1/8 teaspoon cumin

1/8 teaspoon chili powder

1/8 teaspoon sugar

For a smokey, sassy, hot, and sweet taste sensation, marinate meat in this concoction for about an hour to overnight. Then rub meat in the dry rub mixture. Grill or broil.

16. Asian Dry Rub

1 tablespoon black peppercorns, crushed

1/4 teaspoon salt

1 teaspoon brown sugar

1/2 teaspoon ground ginger

1/2 teaspoon ground cinnamon

1 1/2 teaspoons anise seeds, crushed

1/4 teaspoon ground cloves

In a small bowl, stir together the spices. Rub spice mixture evenly over meat, coating the entire surface. Cook as desired, or cover and refrigerate for 15 minutes to several hours to boost flavors.

17. TEXAS STYLE DRY RUB

1/4 cup salt

1/2 tablespoon white pepper

1 tablespoon celery salt

3 tablespoons ground cumin seed

3 tablespoons paprika

2 tablespoons black pepper

1/2 tablespoons garlic powder

2 tablespoons chili powder

1/2 tablespoon lemon peel, (zest)

1 tablespoon cayenne pepper

1 tablespoon dry mustard

Mix all ingredients well, store in plastic bag or jar until ready to use. To use, rub into meat before putting on grill or in smoker.

18. DRY RUB FOR RIBS

2 tbsp. paprika

2 tbsp. light brown sugar

2 tbsp. salt
1 tsp. ground red pepper
1 tsp. dry mustard
1 bay leaf

Combine ingredients in food processor or blender. Process until bay leaf is pulverized and mixture is thoroughly blended. Store in airtight container. Rub on ribs, pork roast or whatever you like. Let the meat sit in the refrigerator for about an hour. Then cook as you normally would. This gives the meat a delicious barbecue flavor without the mess.

19. DRY RUB SPICE MARINADE FOR BARBECUED MEATS

1/3 c. Kosher salt
1/3 c. brown sugar
2 tbsp. garlic powder
2 tbsp. paprika
1 tbsp. dried thyme
1 tsp. cayenne pepper
1 tsp. freshly ground pepper

Combine all ingredients, blending thoroughly. If reserving for later use, store in tightly capped jar. To use, sprinkle heavily on all sides of meat and rub in well with fingers. Let meat stand at room temperature for 2 hours or lightly covered in refrigerator overnight

20. Spicy San Antonio Rub

1/4 c Salt
1/4 c Pepper
2 tb Garlic Powder
1 tb Cumin
1 tb Cayenne

Mix the ingredients thoroughly in a plastic bowl or sealable freezer bag. Sprinkle on meat evenly on both sides, shake off excess rub.

21. Super Swine Sizzlers Dry Rub

2 T Paprika
1 T Onion salt
1 T Garlic salt
1 T Ground basil
1 1/2 T Lemon pepper
1 T Red pepper
1 1/2 T Black pepper
1 T Mustard flour (available at specialty Grocers)

Combine all ingredients and rub into meat before cooking.

22. Sweet And Spicy Rub

2 tb Butter -- or margarine

1 ts Ground cinnamon

1/2 ts Salt

1/2 ts Ground cumin

1/2 ts Ground red pepper

1/2 ts Ground black pepper

1/4 ts Ground cardamom

1/8 ts Ground cloves

1/8 ts Ground nutmeg

1 tb Sugar

In a small saucepan, melt the butter. Stir in all ingredients EXCEPT sugar. Remove from heat and then add sugar. Cool and rub onto meat. Makes 1/4 cup, enough for 4 pounds of meat.

23. Tennessee Dry Barbecue Rub

2 tb Brown Sugar

2 tb Coarsely Ground Black Pepper

2 tb Paprika

1 tb Chili Powder

1 1/2 ts Ground White Pepper

1 1/2 ts Crushed Hot Red Pepper

1 1/2 ts Salt

1 ts Garlic Powder

Stir well to mix, then store at room temperature in an airtight jar. Makes about 2/3 cup, enough rub for two 3-pound racks of spareribs

24. Lemon-Rosemary Rub

Try this rub for a gourmet flavor.

Makes enough to season 2 lbs. of beef.

1-1/2 tsp. grated lemon zest

1 tsp. dried rosemary leaves, crushed

1/4 tsp. salt

1/4 tsp. dried thyme leaves

1/4 tsp. coarse ground black pepper

2 large cloves garlic, minced

Combine all ingredients. Mix until well blended. Rub evenly over the surface of your favorite steaks for grilling

25. Southwestern Rub

Only 4 ingredients make this an easy way to spice up a steak.

Makes enough to season 2 lbs. of beef.

1-1/2 tsp. chili powder

1 tsp. garlic powder

1/2 tsp. dried oregano leaves, crushed

1/4 tsp. ground cumin

Combine all ingredients. Mix until well blended. Rub evenly over the surface of your favorite steaks

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