

# RUSTIC RUB

Adapted from *Louisiana Real & Rustic Cookbook* by Emeril Lagasse

**MAKES ABOUT 1 CUP**

**Active time: 10 min   Start to finish: 10 min**

*You'll have more spice rub than you need for the grillades (page 80). Try this seasoning on fish, pork, or beef dishes.*

**4   tablespoons paprika**

**1½   tablespoons cayenne**

**2½   tablespoons black pepper**

**3   tablespoons garlic powder**

**1½   tablespoons onion powder**

**3   tablespoons salt**

**1¼   tablespoons dried oregano**

**1¼   tablespoons dried thyme**

► Stir together all ingredients in a bowl until combined well.

**Cooks' note:**

Spice rub keeps in an airtight container at room temperature 3 months.