

# 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.