

Smoky Barbecue Dry Rub

INGREDIENTS:

- 2 teaspoons smoked paprika
- 2 teaspoons kosher salt
- 1 tablespoon sugar
- ½ teaspoon freshly ground pepper
- ½ teaspoon cumin
- 1 teaspoon garlic powder
- ½ teaspoon chile powder
- ½ teaspoon cayenne pepper

INSTRUCTIONS: Combine the paprika, salt, sugar, pepper, cumin, garlic powder, chile powder and cayenne pepper in a small bowl and mix well with a small whisk.

Yields 3 tablespoons, enough for
Grilled Beer Can Chicken

