

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
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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

