

Cliff's

Go-to Rub

This rub is our go-to for chicken, pork or salmon. Works in a pinch on any night of the week to bring instant smoky sweetness to any cut of meat! The key is the smoked paprika and sweetness of the brown sugar. Also works well without the brown sugar, if you just want to go the smoky route (a great option for barbequed shrimp). You can use the rub as is or it works great teamed with a barbeque sauce if you're making barbequed chicken or ribs. I've even used this as a topping for popcorn.

Ingredients

1/4 cup brown sugar

3 tablespoons smoked paprika

1 tablespoon salt

2 teaspoons ground cumin

2 teaspoons black pepper

1 teaspoon garlic powder

Optional (for additional heat)

1 teaspoon chili powder

1 teaspoon cayenne pepper



Directions

Combine all ingredients and mix well.

Rub generously on your choice of pork, chicken or salmon.

Bake, roast or grill and enjoy!