

DRY RUB: RIB SEASONING

F EASY

Last Modified: 08/12/2014

PREP: 5 Min
COOK: 10 Min
STOVETOP

SEASONING-BBQ

MAKES 2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1/2	Cup	Smoked Paprika	
1/2	Cup	Light Brown Sugar	Packed
2	Tbsp	Ground Saigon Cinnamon	
1/2	Cup	Garlic Powder	
1/3	Cup	Kosher Salt	
1/3	Cup	Celery Salt	
1	Tbsp	Crushed Red Pepper Flakes	
1	Tbsp	Ground Mustard	
2	Tbsp	Cumin Seeds	Toasted
2	Tbsp	Coriander Seeds	Toasted

PREPARATION

TOOLS	1) Small Mixing Bowl 2) Medium Non-Stick Skillet & Lid 3) Spice Grinder
PREP	Place the Cumin and Coriander Seeds in a hot dry non-stick skillet and toast while shaking often - when browned & fragrant, place them in an electric spice grinder & grind until fine.
1	In a small mixing bowl, thoroughly combine all of the listed ingredients together.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several months when stored under cool, dark conditions.

