



Dry Rub for Smoking

Rubs, Smoking

Prep Time: 10 minutes **Difficulty:** Easy **Servings:** Varies

INGREDIENTS

- 1/4 cup brown sugar
- 2 teaspoons bourbon smoked sea salt
- 2 teaspoons bourbon smoked black pepper
- 2 teaspoons bourbon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon ground mustard
- 1/2 teaspoon cinnamon
- 1/2 teaspoon celery salt
- 1/4 teaspoon cayenne pepper

DIRECTIONS

Mix all ingredients in a bowl. Use a fork to crush any clumps of sugar or seasonings. Store in an airtight container for up to a month.