

# Best Dry BBQ Rub

*TJ Hill - Appetites Catered*

## **Servings: 100**

*1/4 cup kosher salt  
2 tablespoons freshly ground black pepper  
2 tablespoons freshly ground white pepper  
1 teaspoon cayenne  
1/4 cup chile powder  
1/4 cup ground cumin  
1/4 cup brown sugar  
2 tablespoons granulated sugar  
1/2 cup sweet paprika  
1/3 cup celery salt  
1/3 cup garlic powder  
2 tablespoons ground oregano*

Cuisine: Barbeque

Combine ingredients-mix well. Freeze in an airtight container to store.

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Per Serving (excluding unknown items): 6 Calories; trace Fat (17.3% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 480mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.