

Tried and True
Recipes from the Fine Folks at:
Deejay's Smoke Pit Forums

<http://www.deejayssmokepit.net/>



Dionysus – Ron - Vancouver, BC

Dionysus's pulled pork Rub

This is a great base recipe and you can add whatever unique touches you want to it such as basil, oregano, rosemary, ginger, cinnamon, nutmeg, cayenne, different paprika's and so on. Just add small amounts at a time such as a teaspoon - you want to avoid any over-dominant flavor.

1/2 cup White sugar

1/4 cup Celery powder

1/4 cup Onion powder

1/4 cup sea salt or kosher

1/3 cup Chili powder

1/3 cup Paprika

1/2 cup Brown sugar

1/3 cup Granulated garlic

1/3 cup Chili powder

1/3 cup Seasoned salt

1/3 cup Course Black pepper

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