

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

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



Dionysus – Ron - Vancouver, BC
Knows Enuf to be Dangerous!

Dionysus's pulled pork Rub

This s 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.

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1/2 cup White sugar
1/2 cup Brown sugar
1/4 cup Celery powder
1/3 cup Granulated garlic
1/4 cup Onion powder
1/4 cup Course Salt - sea salt or kosher
1/3 cup Seasoned salt - homemade or store bought
1/3 cup Chili powder
1/3 cup Course Ground Black pepper
1/3 cup Paprika

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