

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

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

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



Smoked – Bill - Everett Washington
Pitmaster and then Some
OTBS Member

Smoked's Rub

8 Tbs brown sugar
1 Tbs chili powder
1/2 tsp cayenne pepper
1/2 tsp old bay seasoning
1/2 tsp onion powder

3 Tbs kosher salt
1/2 tsp ground black pepper
1/2 tsp jalapeno powder
1/2 tsp rubbed thyme

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