

LILLIE'S Q Dry Rub Recipe FOR MAY

- 1/4 (packed) cup light brown sugar
- 1/4 cup coarsely ground black pepper
- 1/4 cup sweet paprika
- 2 tablespoons Chile powder
- 2 tablespoons kosher salt
- 1 1/2 tablespoons garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper, or to taste



1. Whisk together all of the ingredients in a medium mixing bowl; use your fingers to break up the clumps of brown sugar.
2. Store tightly sealed in an airtight container, away from heat and light.

Although you probably won't need a full cup of dry rub for any single recipe, it's an easy thing to make in quantity and keep on hand. Store the dry rub in a sealed container in your spice cabinet for up to 3 months. Use it to spice up any number of dishes, including grilled salmon, shrimp, chicken and pork.