BBQ Rub Recipe

**Prep Time**

5 mins

**Cook Time**

0 mins

**Total Time**

5 mins

This delicious BBQ Rub is perfect for all of your Summer grilling.

Course: Seasonings

Cuisine: American

Keyword: bbq rub, bbq rub recipe

Servings: 12 Tablespoons

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**Ingredients**

* 2 tablespoons paprika
* 1 tablespoon sea salt
* 1 tablespoon fresh ground black pepper
* 2 teaspoons garlic powder
* 2 teaspoons onion powder
* ½ teaspoon cayenne
* 3 tablespoons brown sugar – packed

**Instructions**

1. Put all of your ingredients in a bowl and mix well with a whisk or fork.
2. Sprinkle your desired amount on your meat before grilling or cooking to add a spicy, sweet punch to your meal.
3. Transfer any remaining rub to an air tight container to store until your next use.

**Recipe Notes**

It's recommended to start out with a small amount, about a teaspoon of the rub per piece of meat, and work your way up until you find the amount you like to use as it can have some serious kick if you add too much!