

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Barbeque Rub

From KC BBQ Society. Use for any meat.

BY CHEF MARTY SLAVIN

### (Yields 3 cups) Ingredients

2 cups sugar  
¼ cup paprika  
2 tsp. chili powder  
½ tsp. cayenne  
½ cup salt  
2 tsp. black pepper  
1 tsp. garlic powder

### Directions

Combine all ingredients and use liberally on any meat for grill or smoker. Yields about 3 cups. Can be kept for 6-12 months in airtight container in refrigerator.



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