

Ruby Tuesday Dry Rub

Ingredients

- 1 cup firmly packed brown sugar
- 2 tablespoons chili powder
- 2 teaspoons chipotle chili flakes or red pepper flakes
- 2 teaspoons salt
- 1 teaspoon sweet or hot smoked Spanish paprika
- 1 teaspoon ground cumin
- 1 teaspoon granulated garlic powder
- 1 teaspoon ground oregano
- ½ teaspoon ground coriander
- ½ teaspoon cayenne pepper
- ½ teaspoon freshly ground black pepper



Notes

1. To make this a low-carb version, use 1 cup granulated Splenda plus 1 Tbsp. molasses in place of the brown sugar.
2. I use Chipotle powder instead of Chipotle flakes.
3. One final, but important, tip: If you don't brine your meat overnight before smoking, you may need to baste it occasionally to keep it from drying out too much. Of course, if you're smoking it you don't really want to be opening the smoker door at all during smoke time. So what does that tell you? Always brine your meat before smoking! If you didn't (or don't have time), you may find that laying strips of bacon on the rack above your meat rack will help add flavor and moisture to your meat.