



**Foodicious**  
RECIPES

## BBQ Pork Rub Recipe

### Ingredients

- ½ cup light brown sugar
- ¼ cup sweet paprika (avoid smoked or hot)
- 2 tbsp kosher salt
- 1 tbsp chili powder
- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1 tbsp ground black pepper
- 1 tbsp dry mustard powder
- 2 tsp ground cumin
- 1 tsp cayenne pepper

### Instructions

- Combine all ingredients in a bowl and mix thoroughly until evenly blended.
- Transfer to an airtight jar or spice container.
- Store in a cool, dry place — it stays fresh for several weeks, even up to 2–3 months.