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Brown Sugar Dry Rub

2 Cups packed dark brown sugar
 ½ cup kosher or sea salt
 ¼ cup Sweet Hungarian Paprika
 ¼ cup chili powder
 ¼ cup ground lemon pepper
 ¼ cup granulated or minced garlic
 1 tbsp. ground black pepper
 1 tsp dried basil
 1 tsp dried thyme

In medium bowl combine and mix well, allow the moisture from brown sugar to soak into the other spices. Makes about 3 ½ cups. This makes great bark on the meat in a smoker.

Alton Brown's Dry Rub, Good Eats, Volume 1, Page 134

6 tbsp light brown sugar
 1 tbsp kosher salt
 1 tbsp chili powder
 ½ tsp black pepper
 ½ tsp ground cayenne
 ½ tsp jalapeno shake ??
 ½ tsp Old Bay Seasoning
 ½ tsp dried thyme
 ½ tsp onion powder
 ¼ tsp canola or safflower oil (optional)

Big Bald BBQ Rub, Jeff Phillips Smoking Meat, Page 148

1 cup Sugar
 ½ cup paprika
 2 Tbsp course ground pepper
 2 Tbsp Lemon Pepper
 2 Tbsp Kosher Salt
 2 Tbsp Chili Powder
 2 Tbsp Garlic Powder
 2 Tbsp Onion Powder
 2 Tbsp Cayenne Pepper