

BITTERSWEET DRY RUB

Main Courses

Sweet, salty, and slightly spicy with a whole new layer of flavor

INGREDIENTS

- 1/2 cup smoked paprika
- 1/4 cup sea salt (finely ground)
- 1/4 cup brown sugar (packed)
- 1/4 cup ground cumin
- 1/4 cup granulated garlic
- 1/4 cup granulated onion
- 2 tablespoons Wisconsin Ginseng powder
- 2 tablespoons black pepper
- 1 tablespoon cayenne pepper

DIRECTIONS

1. Add all ingredients to a large bowl and mix well.

2. Use as a dry rub for brisket, ribs, or chicken.