Sweet Rub

Ingredients

- ¼ cup dark brown sugar
- 1 Tablespoon coarse sea salt
- 2 teaspoons cracked black pepper
- 2 teaspoons smoked paprika (hot or mild, whichever you prefer)
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon ground mustard
- ½ teaspoon cayenne pepper

Instructions

- **Mix.** Combine all of the ingredients for the rub in a small bowl. Stir well to combine, using a fork to break up any clumps.
- **Use or store.** Store BBQ sweet rub in an airtight container. This rub will last in your cupboard for up to a month.

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