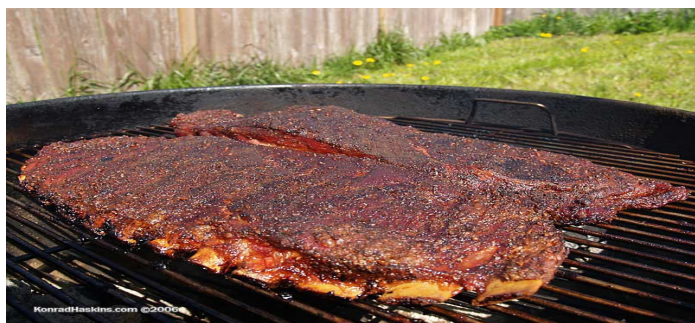


Texas Dry Rub for Ribs and Steak



Now that it's BBQ season, who we kidding, BBQing is an all year round affair. Why not put away the BBQ sauce and try something different.

- 1/4 cup [paprika](#) (try using half regular [paprika](#) and half [smoked paprika](#)) [shopping list](#)
- 1/4 cup [light brown sugar](#) [shopping list](#)
- 2 Tbs [chili powder](#) [shopping list](#)
- 2 Tbs [kosher salt](#) [shopping list](#)
- 2 Tbs [cracked black pepper](#) [shopping list](#)
- 1 1/3 Tbs [granulated garlic](#) [shopping list](#)
- 1 1/3 Tbs [granulated onion](#) [shopping list](#)
- 2 tsp [ground cumin](#) [shopping list](#)
 - In a small bowl combine the ingredients.
 - Press the rub into both sides of the meat and refrigerate for 1 hour prior to grilling to intensify flavors