



BBQ Rub

enough for one 8-lb pork butt

- 1 tablespoon ground black pepper
- 1-3 teaspoons ground cayenne
- 2 tablespoons chile powder
- 2 tablespoons ground cumin
- 2 tablespoons dark brown sugar
- 1 tablespoon dried oregano
- 4 tablespoons sweet or hot paprika
- 2 tablespoons kosher salt
- 1 tablespoon granulated sugar
- 1 tablespoons ground white pepper

Mix all ingredients in a bowl, then massage well into meat. Wrap tightly in double layer of plastic wrap and refrigerate for at least 3 hours and up to 3 days.