



FATHER'S DAY RECIPES

* Barbecue Rub

WHAT YOU DO:

Stir all the dry ingredients together in a large bowl, adjusting the amount of each seasoning to taste. If you dislike spicy food, have someone do the tasting for you. Feel free to experiment with different ingredients, such as maple sugar instead of brown, garlic powder instead of onion, etc.

Place the rub into a clean, dry jar. Cover it tightly, and it will last indefinitely!

Sprinkle the rub liberally over any meat, and then let the meat sit for an hour before grilling. This gives it a chance to soak up the wonderful flavors you have concocted!

WHAT YOU NEED:

1/4 cup white sugar

1/4 cup brown sugar

2 tbsp. kosher salt

2 1/2 tsp. paprika

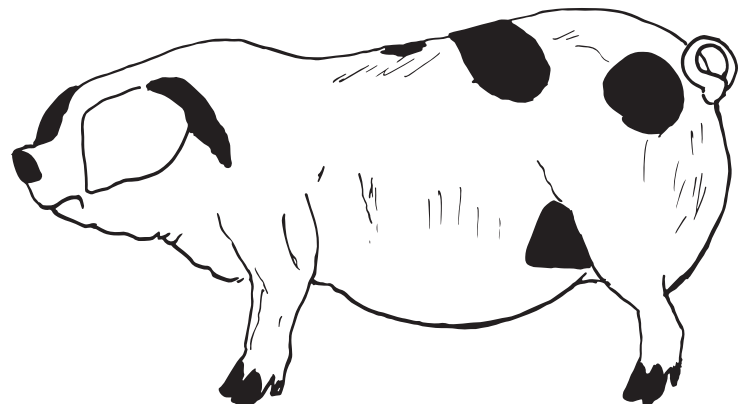
1 tbsp. onion powder

Freshly ground black pepper to taste

Dash of cayenne pepper (optional)

Clean, dry jar

Self-adhesive label and magic markers



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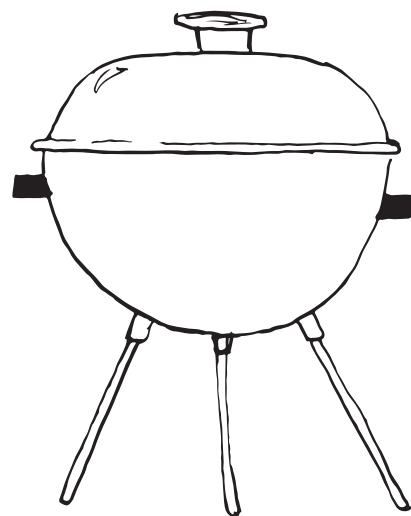
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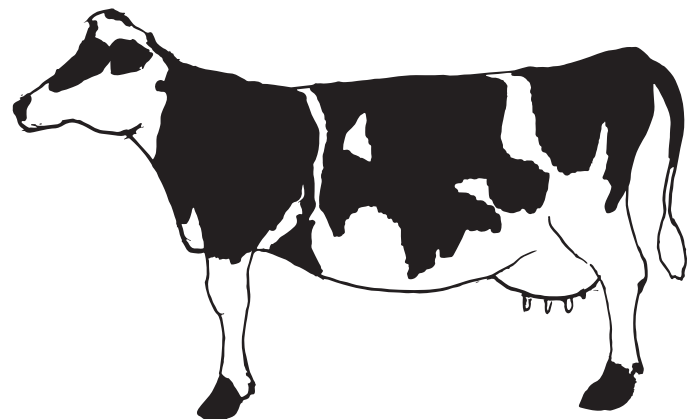
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