

Dry Rub Mix

From Elizabeth at [OhioThoughts Blog](http://ohiothoughtsblog.blogspot.com)

Makes 1-3/4 cups (fills a pint mason jar)

Ingredients

1/2 cup dark brown sugar
1/4 cup seasoned salt
1/4 cup paprika (sweet Hungarian)
1/4 cup smoked paprika (Spanish)
1 tablespoon garlic powder
2 teaspoons onion powder
1 tablespoon celery salt
2 tablespoons chili powder
2 tablespoons black pepper
1 tablespoon rubbed dried sage
1 teaspoon ground allspice
1 teaspoon ground cumin
1/4 teaspoon cayenne
1/4 teaspoon ground mace
1/8 teaspoon ground cloves

Dry Rub Mix

Directions:
Sprinkle mix on all sides of chicken, beef
or pork. Rub into the meat.
Cover meat and refrigerate at least 1 hour
before cooking to enhance flavors.

Directions

Spread brown sugar out on a baking sheet for 1-2 hours so it can dry out and avoid clumping. Combine all ingredients in a large bowl and whisk together or place in a food processor and pulse until well blended. Store in a mason jar or other airtight container.

To use sprinkle mix on all sides of the meat and rub in. You can cook right away or by covering the meat and refrigerating for an hour or two before cooking helps the mix penetrate the meat a little more and enhances the flavor.

Also good for seasoning meat in slow cooker.

My father used to eat seasoned salt on his breakfast eggs, so I'm sure he would have like this blend too.

I mix her recipe up as-is, but you can change it according to your tastes.

To make it spicier, add more chili powder, cayenne or black pepper.

If sweet is what you prefer add more brown sugar, cloves, allspice or mace.

For a smokier blend I like to add smoky paprika.

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