



Brisket & Brawn

Casual Cooking and Compelling Conversations

No Bull Dry Rub

The very first cookbook I ever purchased with recipes for grilling and smoking was called *Smoke and Spice*. There are several different rubs in the book, but “Wild Willy’s Number One-derful Rub” was my go-to workhorse, no bull rub. I put it on just about everything. This stuff would make your shoe taste good. The one exception is that I use other more appropriate for beef rubs for steak and other beef cuts, though I have been known to mix it in with ground beef when making burgers. This is my adaptation of WW#1.

Ingredients:

$\frac{1}{2}$ cup paprika
 $\frac{1}{4}$ cup smoked paprika
2 tablespoons fresh ground pepper
 $\frac{1}{4}$ cup kosher salt
 $\frac{1}{4}$ cup turbinado sugar
2 tablespoons chili powder
2 tablespoons garlic powder
2 tablespoons onion powder
salt/pepper

Suggestions:

I have an old Kraft parmesan cheese shaker that I keep to mix the recipe, and it makes it easy to put the rub on whatever you are putting it on. I’ve tried all kinds of different sugars in this recipe, but I think turbinado sugar gives it the best flavor and it doesn’t burn as much as white-based sugars.