

# Dry Rub for Beef

Makes about 1 cup



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*This rub will add flavor depth to steaks, ribs and burgers. Use for beef cuts that are well marbled, rib eye, strips, ribs etc. Leaner cuts should use a marinade. Apply liberally about one hour before cooking.*

## **INGREDIENTS**

4 Tablespoons Sea salt, smoked  
3 Tablespoons Paprika, smoked  
1 Tablespoon Black pepper, large grind  
1 Tablespoon Turbinado or brown sugar  
2 Tablespoons Garlic, granulated  
2 Tablespoons Onion, granulated  
2 Tablespoons Parsley, dry  
1 Tablespoon Thyme, dry  
1 Tablespoon Basil, dry  
1 Tablespoon Worcestershire, powdered  
(substitute dry mustard if needed)

## **METHOD**

- Combine all ingredients in a bowl and mix well.
- Remove beef from the refrigerator and apply the rub liberally to all surfaces. Let rest at room temperature for one hour.
- Grill or roast as desired.
- ENJOY!