

May 10 - Kansas City Style Dry Rub

Ingredients:

- 1 c. sugar
- 1/2 c. paprika
- 1/4 c. kosher salt
- 1/4 c. celery salt
- 3 Tbsp. Onion powder
- 3 Tbsp. Chili powder
- 2 Tbsp. Black pepper
- 2 tsp. Dried mustard
- 1 Tbsp. Cayenne pepper

This yields 1 1/2 cups of rub and can be used for multiple recipes. Store dry and sealed for future use.

Directions:

1. Combine all of the ingredients and evenly coat the ribs with the dry rub, wrap with plastic wrap and then foil. Refrigerate for at least 3-4 hours but overnight is best.
2. 30 minutes before you are ready to cook the ribs, remove them from the refrigerator and allow to come to room temperature. Then cook using your favorite method.
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