RECIPE

HOMEMADE BBQ RUB FOR PORK AND CHICKEN

"No rubs, no glory" was written on our own jars. They are no longer for sale, but you do not have to miss out on the glory: you mix this rub yourself. Sweet from brown sugar, savoury from garlic and onion, with a gentle kick. Enough for 8 to 10 kg of pork or chicken.



INGREDIENTS

For 10 people

- 60 g light brown sugar
- 30 g fine sea salt
- 30 g sweet paprika
- 15 g smoked paprika
- 15 g garlic powder
- 10 g onion powder
- 10 g coarsely ground black pepper
- 5 g mustard powder
- 2 g cayenne pepper

HOW TO MAKE THE BBQ RUB

1. Weigh all the ingredients precisely on a digital kitchen scale.
2. Sieve the brown sugar or rub out the lumps between your fingers.
3. Put everything in a bowl and mix thoroughly with a whisk, until the colour is even throughout.
4. Rub the mixture through a coarse sieve to remove the last lumps.
5. Spoon it into a dry glass jar with a tight-fitting lid and write the date on it.
6. Pat the meat dry before you season it.
7. Sprinkle the rub over the meat from a height of about 30 cm, so it falls evenly.
8. Press the rub on gently and let it soak in for 15 to 30 minutes, until it turns moist and sticks.
9. Put the meat on the BBQ and follow the recipe for that cut.
10. Store the jar in a cool, dry and dark place.