

## Bold Spice Rub

- 1/2 cup dark brown sugar
- 1/4 cup seasoned salt (reduce to 1/8 cup for low-sodium version)
- 1/4 cup paprika (sweet Hungarian)
- 1/4 cup smoked paprika (Spanish)
- 1 tbsp garlic powder
- 2 tsps onion powder
- 1 tbsp celery salt
- 2 tsps chili powder
- 2 tsps black pepper
- 1 tbsp rubbed dried sage
- 1 tsp ground allspice
- 1 tsp ground cumin
- 1/4 tsp cayenne
- 1/4 tsp ground mace
- 1/8 tsp ground cloves

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 food processor and pulse until well mixed. Or, sift the ingredients into a bowl and whisk them until mixed. Store in airtight container, or gift it in a mason jar.

### TO USE

Sprinkle dry rub mix on all sides of the meat (chicken, beef, or pork) and rub it in. If you have time, wrap or cover the meat and refrigerate it for 1 hour (or as long as 12 hours) before cooking. The fridge time will enhance the flavor, but it's also good if you cook the meat right away. Grill, pan fry, or bake the meat according to your preference. Also good for seasoning meat in slow cooker.