

Barbecue Dry Rub Recipe

- 1 cup white granulated sugar
- 1/4 cup [seasoned salt](#)
- 1/4 cup garlic salt
- 1/4 cup onion salt
- 1/4 cup celery salt
- 1/3 cup freshly ground black pepper
- 1/3 cup chili powder
- 1/3 cup paprika or smoked paprika
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon [chipotle powder](#)

Mix all ingredients in a bowl. Store in an airtight container, or one of those big spice containers that you get at Costco for easy sprinklin'.

For peak flavor, use only **freshly ground black pepper**.

Grinding 1/3 cup of black pepper by hand can be a chore. A [spice grinder](#) make this an easy job.

Always use fresh spices and herbs, and use within three months of concocting.

This makes 3 cups of fantastic, lipsmackin' rub. It's a lot, but you're gonna be doing a lot of cooking right? Besides, this taste good on just about anything, from french fries to veggies.