

## **Pork Rub**

- 2 tsp granulated garlic
- 1 tsp brown sugar
- 1 tsp white granulated sugar
- 1 tsp sweet paprika
- 1 tsp freshly ground black pepper
- 1 tsp granulated onion
- 1/2 tsp ground sage
- 1/2 tsp freshly ground mustard seeds
- 1/8 tsp cayenne pepper

1. Combine the ingredients in a medium bowl.

2. Mix the ingredients together with a whisk, breaking up any chunks of brown sugar. Mix thoroughly.

3. Store any leftover rub in an airtight container. Use within three months.

For pork chops use about 1 tsp of pork rub for each pork chop.

For larger cuts of meat use 2-3 tsp pork rub per pound.