

RED ARROW PRODUCTS Culinary Creations

RED ARROW
Smoke • Grill • Browning

Wood Roasted BBQ Rub

FORMULA: *

Ingredients:	Oz.	Lbs.	Grams	% weight
Sugar	7.05	0.4	200.00	30.91%
Salt	7.05	0.4	200.00	30.91%
Black pepper, ground	0.21	0.0	6.00	0.93%
Paprika	1.76	0.1	50.00	7.73%
Thyme; dried, leaves	0.14	0.0	4.00	0.62%
Cayenne pepper	0.18	0.0	5.00	0.77%
Chili powder	0.71	0.0	20.00	3.09%
Garlic; dried, granulated	0.71	0.0	20.00	3.09%
Onion; dried, granulated	0.71	0.0	20.00	3.09%
Mustard; dry, ground	0.71	0.0	20.00	3.09%
Oregano; dry, ground	0.07	0.0	2.00	0.31%
Brown sugar	3.53	0.2	100.00	15.46%
Total	22.82	1.4	647.0	100.00%

Method of Preparation:

1. Combine all of the ingredients with the **Red Arrow products** in a food processor and pulse for 10 seconds or until thoroughly combined.

* Developed by Red Arrow Culinary Specialists – May 19, 2005