



Lynn shares her dry rub recipe that can be used for pork or chicken. We like to spread this over a pork butt or a whole chicken and then put them on the smoker. You can then pull the pork for pulled pork sandwiches. You can store this in a jar or air tight container in your pantry.

Ingredients:

- 4 Tablespoons sea salt
- 3 Tablespoons black pepper
- 4 Tablespoons brown sugar, packed
- 4 Tablespoons smoked paprika
- 1 teaspoon cayenne pepper
- 2 teaspoons garlic powder
- 2 teaspoons onion powder

Mix all the ingredients together and store in an air tight container or jar.

Use on pork or chicken.

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