

THE CORNELL CLUB

N E W Y O R K

BBQ Rub

- 1 cup Kosher Salt
 - 1 cup Brown Sugar
 - 1/4 cup Coarsely Ground or Cracked Black Peppercorns
 - 1/2 cup Sweet Smoked Paprika
 - 1/4 cup Granulated Garlic
 - 1/4 cup Granulated Onion
 - 1/4 cup Ancho Chili Powder
 - 1/4 cup Chipotle Chili Powder
 - 2 Tbsp Dried Oregano
 - 2 Tbsp Mustard Powder
- Place all ingredients in a mixing bowl until thoroughly combined.
 - Store the BBQ rub in an airtight container for up to two months.