

BBQ Coffee Dry Rub

Sweet and spicy bbq dry rub for vegetables, chicken, beef and pork.

- 1/4 cup finely ground coffee
 - 1/4 cup brown sugar
 - 2 tablespoons chili powder
 - 1 tablespoon paprika
 - 1 tablespoon black pepper
 - 2 tablespoons salt
 - 1 tablespoon onion powder
 - 1 tablespoon garlic powder
 - 1 teaspoon coco powder
 - 1/2 tablespoon cayenne ~ or more
1. Combine all ingredients in a bowl. Whisk together until well blended.
 2. Rub 1 tablespoon per pound on your meat. Allow to set in the refrigerator for several hour.
 3. Pour any remaining rub into an air tight jar. It will remain fresh about 6 months.

Place in small jars with airtight lid. Print labels and tie around jar with twine. Keep one for yourself and give some as gifts.

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