9 RUBS FOR EVERYDAY GRILLING AND SMOKING

SEARED & SMOKED

All Purpose Pork and Chicken Rub

Ingredients:

12 Tablespoons Brown Sugar

2 Tablespoons Kosher Salt

4 Tablespoons Seasoned Salt

2 Tablespoons Celery Salt

2 Tablespoons Lemon Pepper Mix

2 Tablespoons Garlic Powder

2 Tablespoons Onion Powder

4 Tablespoons Paprika

2 Tablespoons Ancho Chile

2 Tablespoons Black Pepper

2 tsp Ground Cumin

2 tsp Oregano

2 tsp Thyme

2 tsp Rosemary

2 tsp Cayenne Pepper

2 tsp Mustard Powder

If you are going to stock one rub, this is it! This rub is pretty awesome on anything grilled or smoked. I love it on pork & chicken, but have used it on steaks and fish as well. I use it the most on smoked pork shoulder and grilled or smoked chicken of any kind. Apply pretty thick as it is not overly salty. I always have a jar on hand for long smoking sessions or easy weeknight grilling.

For a perfect pulled pork, check out my Injected Smoked Pork Butt.

Sweet & Salty Chicken

Best on chicken, but also good for grilled pork dishes, such as grilled pork tenderloin. Use this rub for short grilling and smoking sessions. It has a lot of sugar in it, which creates good caramelization on chicken wings and charred pork chops, but be ware it could give you a burned flavor on longer smoking sessions. Because of the high sugar content, I do not recommend it for longer smoke sessions.

Great for one-hour grilling, such as boneless chicken thighs.

Ingredients:

2 Tablespoons Celery Salt

6 Tablespoons Kosher Salt

12 Tablespoons Brown Sugar or Turbinado Sugar

6 Tablespoons Ancho Chile

1 Tablespoons Black Pepper

2 Tablespoons Paprika

1/2 Tablespoons Onion Powder

1/2 Tablespoons Garlic Powder

1/2 tsp Ground Cumin

1 tsp Cayenne Pepper

Steak & Burgers

Apply a nice even coating for a well balanced flavor that compliments all cuts of beef. Coat heavier for thicker steaks and juicy burgers. Use a lighter touch with lean cuts, such as flank steak.

Ingredients:

2 tsp Brown Sugar or Turbinado Sugar

1.5 tsp Seasoned Salt

3 tsp Kosher Salt

1 tsp Garlic Powder

1 tsp Ancho Chile

3 tsp Ground Black Pepper

1 tsp Lemon Pepper

2 tsp Oregano

Smoked Pork Ribs

A simple rub that packs a big flavor punch! You will look at this rub and critique its simplicity. If you have a quality smoker and a quality cut of St. Louis cut spare ribs, these are all the ingredients you need. Smoke your ribs at 250 degrees for about five to six hours and you will be in for a treat.

Check out the full recipe here.

Ingredients:

1 Tablespoon Kosher Salt

(use 1/2 T Kosher Salt and 1/2 T Celery Salt to mix it up)

1 Tablespoon Coarse Ground Pepper – one grain finer than cracked

1 Tablespoon Ancho Chile Powder

½ tsp Garlic Powder

Smoked Beef Brisket

If you are smoking a whole brisket, this is the perfect rub. Load this rub on your brisket like there is no tomorrow. You want a nice thick coating that will penetrate into this large cut of beef, and create a bark full of flavor.

For more instructions, check out my full brisket recipe.

Ingredients:

6 Tablespoons Ground Black Pepper – one grain finer than cracked

2 Tablespoons Ancho Chile

4 Tablespoons Kosher Salt

2 tsp Granulated Garlic

Smoked Beef Ribs

Ingredients:

3 Tablespoons Ground Black Pepper – one grain finer than cracked

3 Tablespoons Kosher Salt

1 Tablespoon Ancho Chile

1 tsp Cayenne Pepper

At your local butcher, ask for Beef Plate Short Ribs, uncut. Do not even waste your time trying to smoke Beef Back Ribs… They are not worth trying. These short ribs are easy and taste a notch better than brisket. And who are we kidding… they are fun to eat off these dinosaur sized rib bones!

Check out More instructions here.

Cajun & Blackening Seasoning

This is my version of a cajun or blackening seasoning. My version has more herbs in it than most, which allows you to layer it on pretty thick for a nice crust to develop over high heat. The crust is where the flavor comes from. I love it for pan seared chicken breasts or grilled chicken of any kind.

Ingredients:

1 Tablespoon Oregano

1 Tablespoon Thyme

1 Tablespoon Basil

1 Tablespoon Kosher Salt

1 Tablespoon Smoked Paprika

1/4 tsp Cayenne Pepper

1/2 tsp Ground White Pepper

1 tsp Black Pepper – freshly ground

1 tsp Ancho Chile

1/4 tsp Chipotle Pepper

1/2 tsp Garlic Powder

1/2 tsp Onion Powder

1/4 tsp Cumin

Salty Herb Rub

A simple effective rub for chicken, pork, potatoes, and other roasted vegetables. I often use this to roast a mixture of carrots, onions, and potatoes. It adds a lot of flavor without overpowering the dish.

Ingredients:

1 Tablespoon Seasoned Salt

1 Tablespoon Kosher Salt

1 Tablespoon Ground pepper

1 Tablespoon Rosemary

1 Tablespoon Thyme

1 Tablespoon Oregano

1/2 Tablespoon garlic powder

Spicy Hot BBQ Rub

Ingredients:

6 Tablespoons Brown Sugar

2 Tablespoon Kosher Salt

1 Tablespoon Seasoned Salt

1 Tablespoon Celery Salt

0.5 Tablespoons Lemon Pepper Mix

0.5 Tablespoons Granulated Garlic

0.5 Tablespoons Onion Powder

1.5 Tablespoons Paprika

2 Tablespoons Ancho Chile

1 Tablespoon Black Pepper

0.5 tsp Ground Cumin

1 tsp Oregano

1 tsp Rosemary

1 tsp Thyme

5 tsp Cayenne

I love using this rub on Pork & Chicken to add a nice kick of heat. When you are going to use chicken or pork for tacos, this is the rub you want. If you are not sure how much heat you want, just leave out some of the cayenne initially and add it back in a little at a time until it is perfect for your tastes. Try this on a pork tenderloin or chicken breasts for your next taco night!

Check out my Tacos al Pastor recipe for a great weeknight dish.