Pork Butt Rub

Sweet and savory, with plenty of aromatics, this all-purpose rub provides the perfect seasoning for any pork butt. Be sure to season liberally, using your hands to work the seasonings into every crevice of the cut."

- 2 Tbsp granulated sugar
- 2 Tbsp kosher salt
- 2 tsp smoked paprika
- 1 tsp freshly ground black pepper
- 1 tsp chili powder
- 1 tsp red pepper flakes
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1/2 tsp MSG

Stir together all ingredients in a bowl, and store in an airtight container up to one year.

Source: From Skip Steele, via AoM food contributor Matt Moore

Pork/Beef Rib Rub

"Paint the rub on heavily. You may add this entire rub to 1/2 cup of olive oil to create a paste and then apply liberally to all facets of the ribs. This recipe will work well with either beef or pork ribs but I recommend pork."

- 1 Tbsp ground ancho chili
- 1 Tbsp smoked paprika
- 1 Tbsp brown sugar
- 1 Tbsp Maldon sea salt (kosher salt is optional)
- 1 tsp cumin (toasting is optional)
- 1 tsp coriander (toasting is optional)
- 1 tsp mustard powder
- 1/2 tsp black pepper, freshly ground
- 1/4 tsp cayenne pepper (optional)

Source: This recipe comes from Spice Master Tim Ziegler

Smoked Rib Rub

This recipe, from our article on smoking ribs on a gas grill, makes about 1 cup. Combine all of the ingredients in a bowl and mix with fork or whisk. Use liberally on ribs, and store remaining rub in an airtight jar.

- 1/4 cup firmly packed brown sugar
- 1/4 cup paprika (hot paprika for an extra kick)
- 1/4 cup salt (preferably coarse salt)
- 3 Tbsp black pepper
- 2 tsp garlic powder
- 2 tsp celery seeds (optional)
- 1 tsp cayenne pepper

Source: https://www.artofmanliness.com/articles/3-diy-bbq-spice-rubs/

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