



## Best Dry Rub for Ribs

### Ingredients

- $\frac{3}{4}$  cup Life Every Day light brown sugar, packed (or  $\frac{1}{2}$  cup if you prefer a more savory rub)
- $\frac{1}{8}$  cup Kosher salt
- 2 tablespoons ground black pepper
- 1 tablespoon onion powder
- 1 tablespoon smoked hot paprika
- 1 tablespoon garlic powder
- 1 teaspoon celery salt
- $\frac{1}{2}$  teaspoon jalapeno powder

### Directions

- Mix all the ingredients in a medium sized bowl. Use a fork to break apart any clumps of sugar or seasonings.

Can be used for ribs, chicken, pork, lamb etc.



[www.fedbrands.com](http://www.fedbrands.com)

