

Barbeque Dry Rub

Yield: 1 ½ Cups

Prep Time: 5 Minutes

Ingredients:

- 1/3 cup coconut crystals
- 1/4 cup paprika
- 1/4 cup chili powder
- 1 tablespoon garlic powder
- 1 tablespoon coarse sea salt
- 1 tablespoon dry mustard
- 2 teaspoons dried oregano leaves
- 2 teaspoons ground cumin
- 3/4 teaspoon cracked black pepper
- 1/2 teaspoon cayenne pepper

Directions:

1. Mix all of the ingredients together in a small bowl. Store in an airtight container in the pantry for up to 3 months.

