

TAILS & TROTTERS

Dry Rubs

Dry rubs are mixes of herbs & spices that are liberally applied to the meat prior to cooking. Generally, the longer the rub is left on the deeper the flavors penetrate the meat. Dry rubs are especially suitable for grilling over indirect heat or in the oven at 300-325 degrees.

Tails & Trotters Basic Rub

*1/2 cup firmly packed brown sugar
1/4 cup kosher salt
2 tsp smoked paprika (Pimenton de la Vera)*

Mix together in a medium bowl. Store leftover rub in a sealed jar for a month or so.

For steaks, coat liberally 10-30 minutes before grilling. For roasts, allow up to 3 hours before cooking.

Additional ingredients include:

Garlic powder
Ground Cumin
Ground Coriander
Cracked Bay Leaf
Cracked Mustard Seed

Podnah's Texas-Style Dry Rub

*1/4 cup plus 2 tbsp coarse ground pepper
1/4 cup firmly packed brown sugar
3 tbsp kosher salt
2 tbsp garlic powder*

Especially good on ribs & brisket. Allow mixture to rest about an hour before cooking.

Adapted from *The Oregonian*, 2008