



Seafood Rub

Ingredients:

1/2 cup sweet Paprika
1/2 cup granulated maple sugar (or organic sugar, or light brown sugar)
1/4 cup Kosher salt
2 teaspoons citrus salt (citric acid)
1 tablespoon granulated onion or onion powder
2 tablespoons granulated garlic or garlic powder
2 tablespoons ground whole black peppercorns or 1 tablespoon white

Optional:

Cayenne or other ground hot pepper to taste
1 teaspoon ground fennel seed
2 T powdered bonito flakes

Procedure:

1. Combine all ingredients and mix well in a bowl
2. Push through a strainer and store in an airtight container.

Usage:

Rub into any seafood shortly before cooking.

Note: the citric acid will "marinate" the food to small extent so do not leave on too long before cooking (unless you want the effect).