

# Dry Rub for Ribs

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Recipe type: Seasoning

Cuisine: BBQ

Prep time: 5 mins

Total time: 5 mins

Serves: 1 serving

This Dry Rub for Ribs recipe is ideal for dusting over your next rack of ribs whether they are being smoked or cooked in the oven!

## Ingredients

- 2½ tsp Kosher Salt
- 2½ tsp Brown Sugar
- 2 tsp Paprika
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- 2 tsp Fresh Ground Pepper
- ¾ tsp Cayenne
- ½ tsp Cumin
- ½ tsp dry Mustard

## Instructions

Mix all seasonings together and apply liberally to the top and bottom of pork ribs.

## Notes

This will be plenty for one rack of ribs. You should have some left over to apply additional seasoning during the cooking process if desired.