

## Sauces

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# Biltmore Dry Rub

Chef Stephen Adams

Southern Living Best Barbecue Recipes - June 2011

**Preparation Time: 10 minutes**

*Use to season lamb, chicken, steak or pork.*

**1/4 cup salt**

**1/2 teaspoon onion powder**

**1/2 teaspoon ground celery seeds**

**1/2 teaspoon garlic powder**

**1/2 teaspoon paprika**

**1/2 teaspoon dried rosemary**

**1/4 teaspoon ground sage**

**1/4 teaspoon dried dill weed**

Combine all of the ingredients.

Mix well.

Store in an airtight container for up to six months.

Yield: 1/4 cup

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Per Serving (excluding unknown items): 15 Calories; trace Fat (14.6% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 25582mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.