

Barbecue Seasoning Rub

*Rose Rainer - Sheridan, WY
TasteOfHome.com/simple - June/July 2019*

Yield: 1 cup

*1/4 cup beef bouillon
granules
1/4 cup chili powder
1/4 cup paprika
1 tablespoon sugar
1 tablespoon garlic salt
1 tablespoon onion salt
1 teaspoon celery salt
1 teaspoon cayenne pepper
1 teaspoon pepper
1/2 teaspoon curry powder
1/2 teaspoon dried oregano*

In a small bowl, combine all of the ingredients.

Store in an airtight container in a cool, dry place
for up to six months.

Use as a rub for ribs, chicken or pork.

Per Serving (excluding unknown items): 317 Calories; 12g Fat (26.9% calories from fat); 13g Protein; 58g Carbohydrate; 21g Dietary Fiber; 2mg Cholesterol; 16921mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat; 1 Other Carbohydrates.