

Memphis Style Rib Rub Recipe



Category: Dry Rub

Method: Combine

Time: 1 Hour

Yield: 3/4 of a Cup

Source: Visit <https://www.smoker-cooking.com>

Recipe By: SmokerBill

This Memphis rub adds so much flavor to your ribs that you just don't need the sauce. Put this on your ribs and you'll think you died and went to Memphis!

Ingredients and Instructions

- One quarter cup dark brown sugar
- Three tablespoons paprika
- Two tablespoons ground black pepper
- One tablespoon celery salt
- One tablespoon onion powder
- Two teaspoons garlic powder
- Two teaspoons mustard powder
- One teaspoon ground cumin
- One teaspoon ground cayenne

1. Add all recipe ingredients to a mixing bowl.
2. Stir until fully combined.
3. Work the rub mixture through a coarse-mesh strainer to remove any lumps.

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