

# Magic Dust BBQ Rub

## Ingredients:

- 1/2 cup paprika
- 1/4 cup kosher salt, finely ground
- 1/4 cup sugar
- 2 tablespoons mustard powder
- 1/4 cup chili powder
- 1/4 cup ground cumin
- 2 tablespoons ground black pepper
- 1/4 cup garlic powder
- 2 tablespoons cayenne

## Preparation:

Mix all ingredients and store in a tightly covered container. You'll want to keep some in a shaker next to the grill or stove. Keeps indefinitely but won't last long.

To make it a little more hot and spicy, increase the mustard powder and black pepper to 1/4 cup each.

Prep Time: 15 minutes