



# MISSY'S BBQ RUB

*The family finish for Preacher Tobe's Redneck Smoked Brisket*

Mix it thoroughly in a jar and keep it covered in a dry place.

## THE RECIPE

- 1 cup dark chili powder
- 1 tablespoon garlic granules
- 1 teaspoon onion powder
- ½ teaspoon cumin
- 2 tablespoons Lawry's Seasoned Salt
- ¼ cup black pepper
- ½ cup white sugar

## THE CHILI POWDER MATTERS

The chili powder needs to be dark. If the package literally says dark chili powder, slam dunk. Otherwise, eyeball it. Pale chili powders won't give this rub the flavor it needs.

## HOW I USE IT

Season every surface of the brisket first with kosher salt and fresh coarse-ground black pepper. Use Missy's BBQ Rub instead of the separate sugar layer. I like a minimally visible coating all around. My gang likes more.

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