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Beef Rib Rub

I named this rub beef rib rub because it goes especially well with - well - beef ribs! However, it is also wonderful with pork and chicken. I like it as a change because it is not sweet. This is another great frugal gift from your kitchen!

Here is what you need for this rub:

- 2 tablespoons coarse salt
- 3 tablespoons chili powder
- 1 tablespoon black pepper
- 2 teaspoons garlic powder
- 2 teaspoons oregano
- 1 teaspoon cumin

Mix all of these ingredients in a bowl. Store in an airtight container -in a dry, dark place - for up to 2 months. Use for rubbing beef, pork and chicken. Enjoy!