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## Dry Rub Recipe

*Dad will love this sweet and spicy rub, especially when it's been made by you!*

- ½ cup brown sugar, packed
- ¼ cup paprika
- 1 Tbsp. freshly ground pepper
- 1 Tbsp. kosher salt
- 1 Tbsp. chili powder
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder
- 1 tsp. cayenne pepper



Add all ingredients together in bowl and stir well. Store in an airtight container for up to 6 months.

Makes a little more than 1 cup

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## BBQ Sauce Recipe

*To create a smokier sauce, add ¼ to ½ teaspoon of liquid smoke.  
To create a spicier sauce, add ½ to 1 teaspoon cayenne pepper.*

- 1¼ cups ketchup
- ¾ cup brown sugar
- ½ Tbsp. yellow mustard
- 1 tsp. onion powder
- 1 tsp. garlic powder

Stir ingredients together in a bowl to combine. Taste it to make sure your creation is balanced the way you like it.

Makes about 18 ounces

