



# BSL Basic BBQ Rub

Backyard Smoke Lab

OK! This is ground zero for BBQ Rub. A balanced blend of sweet, salt, smoke, and heat that works across pork, chicken, brisket, and more. It builds bark, enhances smoke, and delivers dependable backyard BBQ flavor every time.

## INGREDIENTS

- 1/4 cup firmly packed brown sugar
- 1/4 cup sweet paprika
- 3 tablespoons fresh cracked pepper
- 1 tablespoon kosher salt
- 1 tablespoon seasoning salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons celery seeds
- 1 teaspoon cayenne pepper

## INSTRUCTIONS

- 1 Combine all ingredients in a mixing bowl and whisk thoroughly.
- 2 Transfer to an airtight container and store in a cool, dry place.
- 3 Shake before use. Apply 30 minutes before cooking or overnight for deeper flavor.

## OTHER CONSIDERATIONS

Versatile across all proteins. Adjust cayenne to control heat level. Ideal for ribs, pulled pork, wings, brisket, and grilled vegetables.