

Chicken (Rub) Seasoning Options

Dry Rub for Poultry

- 2 teaspoons Salt
- 2 teaspoons Black pepper; I halved this
- 2 teaspoons Paprika
- 1 teaspoon Dry mustard
- 1 teaspoon Sage leaves; or rosemary
- 1 Garlic cloves; crushed
- 1 teaspoon Lemon peel; grated

Mix fresh just before using. Rub on chicken or turkey before barbecuing.

Dry Rub for Poultry #2

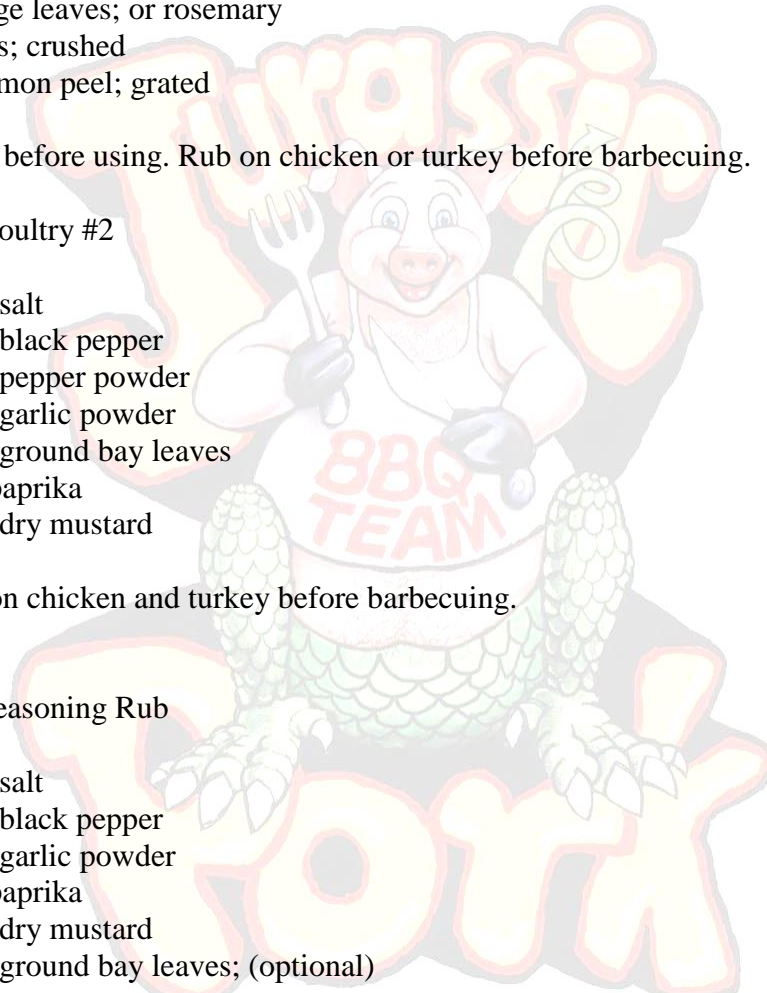
- 6 tablespoons salt
- 3 tablespoons black pepper
- 2 tablespoons pepper powder
- 2 tablespoons garlic powder
- 2 tablespoons ground bay leaves
- 1 tablespoon paprika
- 2 tablespoons dry mustard

Sprinkle this on chicken and turkey before barbecuing.

Dry Poultry Seasoning Rub

- 6 tablespoons salt
- 3 tablespoons black pepper
- 2 tablespoons garlic powder
- 1 tablespoon paprika
- 2 tablespoons dry mustard
- 2 tablespoons ground bay leaves; (optional)

Sprinkle this on chicken and fowl before barbecuing or grilling. Makes about one pound of dry seasoning.



Dry Rub For Barbecued Chicken

1/2 cup paprika
1/4 cup brown sugar
1/8 cup salt
1/8 cup garlic powder
1/8 cup dried chipotles peppers ground
1 tablespoon celery salt
1 tablespoon onion powder
1 tablespoon pepper; black, fresh ground
1 tablespoon Chimayo red chile; ground

Mix thoroughly. The thing that makes this outstanding is the chipotles and note that these are not the canned ones in adobe - they're dried. This makes their smokiness a bit more intense. You might have difficulty finding them. Look for them in the Hispanic section of larger grocery stores. Same with the Red pepper, use cayenne instead.

