# Karl's Rubs - You Pick!

# Recipes by "Karl E. Moser"

#### Karl's Rub #1

- 2 1/2 tablespoons paprika
- 2 tablespoons salt
- 1 tablespoon black pepper
- 1 tablespoon onion powder
- 1 tablespoon cayenne pepper
- 1 tablespoon oregano
- 1 tablespoon thyme
- 2 tablespoons ground cumin
- 1 tablespoon coriander
- 1 teaspoon red pepper

Mix these together and see how you like this rub.

## Rub # 2

6 teaspoons salt

- 1 teaspoon lemon powder
- 2 1/2 teaspoons black pepper
- 6 teaspoons sugar
- 2 teaspoons MSG
- 1 teaspoon paprika

Combine ingredients and store in an air-tight container.

### Rub # 3

6 tablespoons salt

6 tablespoons sugar

- 1 tablespoon dry lemon powder
- 2 tablespoons MSG or other pep powder
- 2 1/2 tablespoons black pepper
- 2 tablespoons garlic powder
- 2 tablespoons ground bay leaves
- 1 tablespoon paprika
- 2 tablespoons dry mustard

Combine ingredients and store in an air-tight container.

#### Rub # 4

- 2 1/2 tablespoons dark brown sugar
- 2 tablespoons paprika

- 2 teaspoons dry mustard
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 1/2 teaspoons dried sweet basil
- 1 teaspoon ground bay leaves
- 3/4 teaspoon ground coriander
- 3/4 teaspoon ground savory
- 3/4 teaspoon dried thyme
- 3/4 teaspoon black pepper; freshly ground
- 3/4 teaspoon white pepper
- 1/8 teaspoon ground cumin

Salt; to taste

Combine ingredients and store in an air-tight container.

### Rub # 5

- 4 tablespoons salt
- 1/2 tablespoon white pepper
- 1 tablespoon celery salt
- 3 tablespoons paprika
- 2 tablespoons black pepper
- 1/2 tablespoon garlic powder
- 2 tablespoons cayenne pepper
- 2 tablespoons chili powder
- 1 tablespoon dry mustard
- 1/2 tablespoon dried lemon peel; (zest)

Combine ingredients and store in an air-tight container.

### Rub # 6

- 1/4 cup chili powder
- 1 tablespoon curry powder
- 3 teaspoons garlic powder
- 1 teaspoon onion powder
- 1 teaspoon dry mustard
- 1 teaspoon white pepper
- 2 teaspoons celery salt
- 1 teaspoon oregano
- 1 teaspoon parsley flakes

Combine ingredients and store in an air-tight container.

### Dry Rub #7

- 4 tablespoons ground allspice
- 1 tablespoon dried thyme
- 2 tablespoons paprika

- 1 teaspoon ground red pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Combine ingredients and store in an air-tight container.

# Dry Rub #8

- 6 tablespoons garlic powder
- 6 tablespoons onion powder
- 2 tablespoons allspice
- 1 tablespoon dried ground chipotle
- 2 tablespoons Hungarian paprika
- 2 tablespoons brown sugar
- 4 1/2 teaspoons thyme
- 4 1/2 teaspoons cinnamon
- 1 1/2 teaspoons nutmeg
- 1/2 teaspoon ground habanero
- 2 lemons peel; (powdered)

Combine ingredients and store in an air-tight container.

# Dry Rub #9

- 1/4 cup chili powder
- 1 teaspoon onion powder
- 1 tablespoon curry powder
- 1 teaspoon garlic powder
- 1 teaspoon dry mustard
- 1 teaspoon white pepper
- 1 teaspoon oregano
- 2 teaspoons celery salt
- 1 teaspoon parsley flakes

Combine ingredients and store in an air-tight container.

## Dry Rub # 10

- 2 1/2 tablespoons dark brown sugar
- 2 tablespoons paprika
- 2 teaspoons dry mustard
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 1/2 teaspoons dried sweet basil
- 1 1/2 teaspoons black pepper; coarsely ground
- 1 teaspoon dried bay leaves

3/4 teaspoon ground coriander

3/4 teaspoon ground savory

3/4 teaspoon dried thyme

1/2 teaspoon white pepper

1/8 teaspoon ground cumin

1 teaspoon cayenne pepper

1/2 teaspoon ground cloves

1 teaspoon adobo

1 tablespoon pickling spices; powdered

1/2 teaspoon salt

Place all the above into a blender and mix well.

## Dry Rub # 11

4 tablespoons rosemary; freshly chopped

2 teaspoons salt

1/4 teaspoon cayenne

1 teaspoon dry mustard

1 teaspoon dried oregano

3 teaspoons garlic powder

2 tablespoons black peppercorns

2 tablespoons white peppercorns

1 tablespoon pink peppercorns

Put all ingredients in spice or coffee grinder and grind. Store in tightly-sealed jar.

### Dry Rub # 13

5 cups dark brown sugar

4 cups paprika

1 2/3 cups garlic powder

1 2/3 cups onion powder

1 2/3 cups dry mustard

1 1/3 cups dried sweet basil

3/4 cup ground bay leaves

2/3 cup ground coriander

2/3 cup ground savory

2/3 cup dried thyme

2/3 cup ground black pepper

2/3 cup ground white pepper

4 tablespoons ground cumin

5 cups seasoning salt

Combine ingredients and store in an air-tight container.