



## **Charlie Palmer Steak Dry Rub**

A dry rub is a combination of spices typically used to add flavor, not tenderize meat. When grilling, the spices may char up a bit, intensifying the depth of flavor and adding an interesting texture to the surface of the meat as well. The advance time required for a rub to best deliver its flavor is directly related to cooking time: a single-serving sized steak may only require several hours, while a sirloin roast or sizeable brisket needs a full day.

- ½ cup light brown sugar
- ½ cup kosher salt
- 1 Tablespoon cayenne pepper
- 2 Tablespoons ground cumin
- 2 Tablespoons granulated garlic
- 2 Tablespoons granulated onion
- 1 Tablespoon dry English mustard (like Colman's, available in any supermarket)
- 1 Tablespoon finely ground black pepper

### **Preparation:**

1. Mix all ingredients until well incorporated.
2. Sprinkle on all sides of the meat to be grilled. Then thoroughly smack, flip, and rub it in.

From the Charlie Palmer Newsletter, copyright 2009 Charlie Palmer.