

# Boogie BBQ Rub

The rub recipe to end all rub recipes. Boogie is as good on chicken breasts thrown on a grill as it is slow smoked pulled pork. There really isn't a meat out there that this rub isn't perfect for.

- ¼ cup firmly packed light brown sugar
- ¼ cup sweet paprika
- 3 tablespoons black pepper
- 3 tablespoons kosher salt
- 1 tablespoon ground cumin
- 1 tablespoon Morton's Hot Salt
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons celery seeds

Mix it all together really well, and use on your favorite BBQ or grilling meat. For best results, apply to meat at least 2 hours before cooking. Overnight is even better.