



ROGER'S DEVIL RUB

RECIPE

1 cup Susie Q Santa Maria Seasoning (available in bulk size at Costco)
½ cup Cayenne Pepper
½ cup dark ancho, chipotle or pasilla chile powder
1 ½ cups dark brown sugar (muscovado sugar for more intense flavor if you prefer)
¼ cup powdered garlic (not minced)
¼ cup dried parsley

Mix together all ingredients with a whisk in a large bowl.
Store rub in air-tight container.

METHOD

Good on salmon, pork chops or loin, tri-tip and steaks and chicken.

Drizzle meat with best quality olive oil.
Squeeze juice of limes or lemons over chicken or fish.
Sprinkle (very liberally) with Devil Rub.
Let rest in refrigerator at least 2 hours, (preferably 4 hours) before bbq.

Indirect cooking allows rub best opportunity to mellow and season meat as it cooks.