

Spicy Grilling Rub

Ingredients:

1/4 cup paprika

1 to 1 1/2 tablespoons cayenne pepper (depending on your "heat" preference)

2 1/2 tablespoons freshly ground black pepper

3 tablespoons garlic powder

1 1/2 tablespoons onion powder

1 1/2 tablespoons salt

1 1/2 tablespoons dried oregano

1 1/2 tablespoons dried thyme

Preparation:

1. In a medium bowl, combine all ingredients; mix well.
2. Store in a cool, dry place, in an airtight container or sealable plastic bag.

Yield:

32 servings when you use 1 1/2 teaspoons per serving of meat