



PREP TIME: 5 MIN

Ingredients

This BBQ spice blend is versatile enough to use for both recipes below as well as any BBQ-related recipe involving chicken, pork, beef, fish or vegetables.

- 2 Tbsp brown sugar
- 1 Tbsp cumin
- 1 Tbsp smoked paprika
- 2 Tbsp chili powder
- 1 Tbsp sweet (or Hungarian) paprika
- 1 Tbsp black pepper
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp dried oregano
- ½ tsp dried thyme

BBQ Spice Blend

Directions

1. Place all ingredients in an airtight container. Stir to combine or close lid tightly and shake to combine.

Yield: 4 servings

Tip: *By making your own custom blend, you can modify the ingredients to meet your dietary needs and control the level of sweetness or spiciness. Label your BBQ spice blend and add the date.*