



Chicken Wing Dry Rub

*Ray "Dr. BBQ" Lampe, *Ribs, Chops, Steaks & Wings: Irresistible Recipes for the Grill, Stovetop, and Oven*, Chronicle Books (2009)*

Ingredients

2 tablespoons salt
2 tablespoons Sugar In The Raw
2 tablespoons granulated garlic
2 tablespoons onion powder
2 tablespoons paprika
2 teaspoons good quality chili powder
2 teaspoons black pepper, finely ground
1 teaspoon lemon pepper
1 teaspoon ground cumin
¼ teaspoon cayenne pepper

Instructions

Mix together and store in an airtight container.

Makes about ¾ cup