



Foolproof BBQ DIY Rub Recipe

Ingredients:

- 1 cup Kosher Salt
- 1 cup White Sugar
- ¼ cup Black Pepper
- 2 Tbsp Garlic Powder
- 2 Tbsp Onion Powder
- 1 Tbsp Smoked Paprika
- 1 Tsp Cayenne Powder

Directions:

1. Mix all ingredients thoroughly in a large bowl.
2. Store in an airtight container.
3. Generously rub onto your meat before cooking—this blend works wonders on ribs, brisket, chicken, and pork!

DIY BBQ Sauce Recipe

Ingredients:

- 1 cup ketchup
- 1/4 cup apple cider vinegar
- 1/4 cup brown sugar
- 2 tbsp molasses
- 1 tbsp Worcestershire sauce
- 1 tsp smoked paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/2 tsp black pepper
- Pinch of cayenne (optional)

Directions:

1. Combine all ingredients in a saucepan.
2. Simmer over low heat for 15–20 minutes, stirring occasionally.
3. Taste and adjust sweetness, tang, or spice to your liking.
4. Cool and store in a jar—keeps for up to 2 weeks in the fridge.