

MARINADES, RUBS & SAUCES

KANSAS CITY RIB RUB

*Yield: 2½ cups*

1 cup cane sugar	2 tablespoons chili seasoning
⅓ cup paprika	
¼ cup seasoned salt	2 tablespoons black pepper
¼ cup garlic salt	1 tablespoon lemon pepper
¼ cup celery salt	2 teaspoons ground ginger
2 tablespoons onion salt	½ teaspoon thyme
2 tablespoons barbeque seasoning	½ teaspoon allspice
	½ teaspoon cayenne

Sift cane sugar, paprika, seasoned salt, garlic salt, celery salt, onion salt, barbeque seasoning, chili seasoning, black pepper, lemon pepper, ginger, thyme, allspice and cayenne into bowl; mix well. Rub liberally over ribs. Let stand at room temperature for up to 15 minutes or marinate in refrigerator for up to 24 hours. Store rub in airtight container in cool place.

*Paul Kirk, K.C. Baron of Barbecue*

POWDERPUFF RIB RUB

*Yield: 1 cup*

½ cup celery salt	2 tablespoons ground pepper
¼ cup granulated garlic	
¼ cup paprika	

Combine celery salt, garlic, paprika and pepper in bowl; mix well. Spray baby back ribs with nonstick cooking spray; rub liberally with mixture. Smoke ribs until cooked through.

*Janeyce Michel-Cupito, Powderpuff Barbeque*