

# Hey Grill Hey Sweet Rub Recipe

A good sweet pork rub is ESSENTIAL to have in your grilling arsenal, and this rub hits all the right notes. Bring a burst of flavor to your pulled pork and smoked pork recipes with this signature sweet rub.



PREP TIME

5 mins

TOTAL TIME

5 mins



COURSE  
Side Dish

CUISINE  
American



SERVINGS  
12 servings

## INGREDIENTS

- ¼ cup Brown sugar
- 1 tbsp Coarse sea salt
- 2 tsp Cracked black pepper
- 2 tsp Smoked paprika
- 2 tsp Garlic powder
- 2 tsp Onion powder
- 1 tsp Ground mustard
- ½ tsp Cayenne pepper

## INSTRUCTIONS

1. Mix. Combine all of the ingredients for the rub in a small bowl. Stir well to combine, using a fork to break up any clumps.
2. Use or store. Store BBQ sweet rub in an airtight container. This rub will last in your cupboard for up to a month.



KEYWORD

sweet pork tenderloin rub, sweet rub

