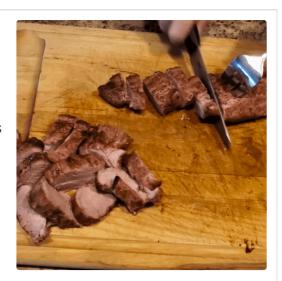
Hey Grill Hey Sweet Rub Recipe

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		TOTAL TIME
5 mins		5 mins
COURSE	CUISINE	SERVINGS
Side Dish	American	12 servings

INGREDIENTS

- 1/4 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