



#MakeItGAP

RECIPES

COFFEE BBQ RUB

PERFECT FOR: beef, pork, chicken, salmon, and sea scallops

YIELD: heaping 1/2 cup

INGREDIENTS:

2 Tbsp. fine sea salt
1 Tbsp. plus 1 1/2 tsp Turkish coffee, or very finely ground coffee
1 1/4 tsp. ground cinnamon
1/4 tsp. ground cloves
1 1/8 tsp. ground allspice
1 1/2 tsp. cayenne pepper
1 Tbsp. plus 1 tsp. ground cumin
1 Tbsp. plus 1/4 tsp. ground coriander
1 Tbsp. plus 1/4 tsp. pure chile powder, (*only chile, nothing else*)
2 tsp. medium grind black pepper
1 Tbsp. plus 2 tsp. granulated white sugar
1 Tbsp. cocoa powder
1 Tbsp. granulated garlic

PREPARATION:

Mix all ingredients to thoroughly combine. Store any remaining rub in a sealed container away from heat, light, and humidity.

Season your protein of choice at about 1 Tbsp. per pound of protein.

Recipe created for G.A.P. by Simone Cormier