

Santa Fe Nights Rub

Ingredients:

2 tbl. chili powder

2 tbl. paprika

1 tbl. ground coriander

1 tbl. garlic powder

1 tbl. dried oregano, crushed

3 tsp. ground cumin

2 tsp. ground chipotle pepper

1 tsp. crushed red pepper flakes

¼ cup dark brown sugar

1 tsp. freshly ground black pepper

2 tbl. kosher salt

Directions:

Mix all ingredients. Massage enough of rub mixture into meat to coat. Cover and refrigerate 12 – 24 hours.

Bring meat to room temperature before cooking and coat again with rub mixture. Grill, barbeque, bake or broil your meat as desired. Leftover rub can be stored in an airtight container for up to 3 months.

~ Credit: Smithfield