

# Memphis Dry Rub

Prep: 5 minutes • Cook: 0 minutes

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*A balanced Memphis-style dry rub with sweet brown sugar, smoky paprika, and savory aromatics that enhance meat without overpowering natural smoke. Nine harmonized spices deliver a versatile, bold-yet-balanced finish.*

## Ingredients

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- 3 Tablespoons paprika (smoked)
- 3 Tablespoons kosher salt
- 1 Tablespoon black pepper
- 2 Tablespoons brown sugar
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1 teaspoon oregano (dried)
- 1 teaspoon celery seeds
- 1 teaspoon mustard powder (ground)

## Instructions

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1. Combine smoked paprika, kosher salt, black pepper, brown sugar, garlic powder, onion powder, dried oregano, celery seeds, and mustard powder in a medium bowl.
2. Whisk or use a fork to break up any clumps and mix thoroughly until uniform.
3. Use immediately to season meat, or transfer to an airtight container.
4. Store unused rub in an airtight container for several weeks; for best flavor, use within 4 weeks.

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**Tags: Rubs and Seasonings, BBQ, Memphis Style, Dry Rub, Gluten Free, Make Ahead**

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