

Memphis Dust Rub Recipe

A versatile Memphis-style BBQ dry rub that layers sweet caramelized sugars with paprika, garlic, ginger, onion, black pepper, and a whisper of rosemary for deep color, balanced warmth, and superb bark.

Ingredients

- brown sugar
- white sugar
- paprika
- garlic powder
- black pepper
- ginger powder
- onion powder
- rosemary (finely ground)

Instructions

1. Combine all listed dry ingredients in a bowl, breaking up any sugar clumps with your fingers until evenly mixed.
2. Taste and adjust to preference (e.g., more garlic, onion, pepper, ginger, or rosemary). Note: the rub contains no salt; salt meat separately if using on proteins.
3. Transfer to an airtight container and store at room temperature away from heat and light.

Tags: BBQ, Dry Rub, Memphis, Pork, Spice Blend, No Salt
