

Here is the list of ingredients to make my pork and chicken rub. This rub will be used on many of the dishes you'll see in these videos. It's always good to have extra on hand if you're thinking of making ribs or pulled pork. My dry rub is great on all pork, chicken, and fish. Store in a sealed container and in a dry place.

Rub

3 cups paprika
1 1/4 cup garlic powder
3/4 cup oregano
1/2 cup onion powder
1/4 cup black pepper
1/4 cup celery seed
2 tbsps dry mustard
2 tbsps salt

As you can see, looking at the ingredients list, the pork and chicken rub is a key ingredient in the making the BBQ sauce. To make a hot batch, just add the cayenne and pepper flakes along with the rest of the wet and dry ingredients.

BBQ Sauce

2 qts apple cider vinegar
1 1/2 qts tomato sauce
2 lbs brown sugar
1 cup rub
1 cup lemon juice
1/2 cup minced garlic
1/2 cup Worcestershire sauce
1/2 cup salt
2 tbsps horseradish
2 tbsps black pepper
1 tbsps liquid smoke

For hot BBQ sauce add:

1/2 cup cayenne pepper
1/4 cup red pepper flakes

1 cup corn starch will be mixed with the water at the end to thicken the sauce.