

Espresso Rub

Ready in **5 minutes**

Yield : **1/4 cup of rub**

Ingredients

- 2 tablespoons finely ground espresso
- 1 tablespoon garlic pepper
- 2 teaspoons brown sugar
- 1 teaspoon ancho chili powder

Notes

For a spicier rub, add 1/2 teaspoon cayenne or extra chili powder.

For more smoky depth, mix in 1 teaspoon smoked paprika.

Keeps for up to 3 months in a cool, dry pantry.

Preparation

1. In a small bowl, mix all ingredients together until well combined.
2. Store in an airtight container or spice jar.
3. When ready to use, rub about 1 tablespoon per pound of meat before grilling, roasting, or searing.