

**I use this Rub on Pork or Chicken  
DRY RUB SPICE MARINADE**

- 16.Oz. Kosher salt
- 16.Oz. brown sugar
- 4. Oz garlic powder
- 4. Oz paprika
- .6 Oz dried thyme
- .4 Oz cayenne pepper
- 2. Oz Chile Powder
- 1. Oz freshly ground pepper

Combine all ingredients put on meat heavy

**BBQ Mop Sauce**

- 1- can chicken broth
- 1 - cup apple vinegar
- 1 - cup olive oil
- 1 - TBS salt
- 1 - TBS black pepper
- 1 TBS Crushed red pepper
- 1 TBS Onion flakes
- 1 *tsp* thyme
- 1 TBS Paprika

Combine all ingredients in saucepan and bring to boil. Start moping HALF WAY THOUGHT COOKING Keep warm while using.

**Optional  
Vinegar Finishing Sauce**

- 3 cups of apple vinegar
- 1 cup of brown sugar packed
- 3 TBS salt
- 3 *tsp* black pepper
- 3 *tsp* crushed red pepper
- 3 *tsp* onion flakes
- 3 *tsp* Paprika
- 2 TBS Hot sauce

Combine all ingredients and put it on the pulled pork before you serve it.