

Jan's Original Dry Rub

Debby and I visited the National Quilt Museum in Paducah, KY about 10 years ago and we used TripAdvisor to find a highly rated restaurant which turned out to be “Backwoods Bar-B-Cue” (number 1 in town). I told the owner that they had the best baby backs I’d ever eaten and we chatted a bit about technique, and as expected he didn’t divulge any secrets. A year or two later I noticed that their TripAdvisor ratings had taken a dramatic turn for the worse. A fellow smoker from one of my forums lives in Paducah so I asked him what happened.

He said that the owner and his wife divorced and she got the restaurant and brought in her son to do the smoking. Anyway, he said the owner had given him some chicken rub which was the best he’d ever had by far, but that the owner wouldn’t give him the recipe so he asked his wife to find something similar on the internet that they could tweak. And Jan’s Dry Rub was born.

While others use this on all sorts of meat, I especially like it on chicken and have used it for years.

Ingredients:

- 1 cup + 4 tbsp sugar
- 1/2 cup paprika
- 1/4 cup + 1 1/2 tsp celery salt
- 1/4 cup Lawry’s seasoned salt
- 1/4 cup garlic salt
- 1/4 cup onion salt
- 3 Tbsp chili powder
- 2 Tbsp black pepper
- 1 Tbsp lemon pepper
- 2 tsp celery seed
- 2 tsp dry ground sage
- 1 tsp dry mustard
- 1/2 tsp dry ground thyme
- 1/2 tsp cayenne

Directions:

1. Mix all ingredients in a large bowl.

Notes:

- They have since developed a spicier version. To make it, change the garlic salt to 1/4 cup of garlic powder (I do this in both versions) and change the 1/2 tsp of cayenne to 2 tsp.
- Makes about 23 ounces

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