

Spicy Sweet Steak Dry Rub

Description

I heard someone using brown sugar in a rub, so I tried my own. Since I like spicy things, it was a natural combination for me.

This is done to taste, so you have to experiment, the following is what I do.

Ingredients

- brown sugar
- chili pepper
- cayenne pepper
- paprika
- salt and pepper

Instructions

Rub generously over steak, have some left over to put on steak while cooking. When the brown sugar melts it coats the steak and caramelizes adding the flavor and juices. When eating you will see that the first bite is very sweet and you before you finish the spicy flavor transitions in. The two compliment each other for a great and flavorful steak.

Summary

Yield: 0

Source: Will (Alex) Martinez

Prep Time: 5 minutes