

DRY RUBS

Lemon-Pepper Dry Rub for Ribs

(Andrew's Recipe)

- 1/4 cup lemon pepper seasoning
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 Tbsp oregano
- 1 tsp season salt

Mix ingredients well and store in air tight container.

Rub generously over ribs both sides.

Roast in 300 F oven ~ 3 to 3 1/2 hours rotating every 30 mins.

Dry Rub for Pork Roast

(Mom Wang's Recipe)

- 1 cup sea salt
- 1/2 cup dill seed
- 1/2 cup paprika
- 1/4 cup cracked black pepper

Mix together and store in air tight container.

Rub all over pork rib roast.

Roast @ 375 F for 40 mins.