

This is a Texas style rub. Heavy on the chili powder and cayenne pepper.

Recipe From : Chile Pepper Magazine - Sep/Oct 1990

1 11 Oz Can chili powder -- fine ground, light
1 Tablespoon cayenne pepper
2 Tablespoons black pepper
4 Tablespoons garlic powder
1/2 Cup lemon juice

Thoroughly coat all surfaces of the meat with lemon juice, and rub in well. Combine all of the dry ingredients in a bowl, and sprinkle generously all over the meat, rubbing in well. Make sure that the meat is entirely covered. Store leftover rub in a tightly sealed container in the 'fridge.

Red Caldwell is a freelance cook and food writer based in San Marcos, Texas. He is a fifteen-year veteran of competitive cooking--chili cookoffs, barbecue, and mountain oysters. His cookbook, Pit, Pot, and Skillet, is available from Corona Publishing of San Antonio, Texas.