



KAMPOT RUB

**If stored in an airtight container, this rub will last up to six months.
Makes 3/4 cup.**

- 1 1/4 Tbl paprika
 - 1 1/2 tsp ground or cracked Kampot pepper
 - 3 1/2 Tbl light brown sugar
 - 1 1/4 Tbl salt
 - 1 tsp celery salt
 - 1 1/4 tsp garlic powder
 - 2 1/2 tsp dry mustard
 - 2 1/2 tsp ground cumin
 - 2 1/2 tsp chili powder
 - 3/4 tsp cayenne pepper
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1. Combine all 10 ingredients.