

Maker's Mark[®]

BBQ DRY RUB

2 RED BELL PEPPERS
3 CLOVES OF GARLIC
GINGER
5 TBSP PEPPERCORNS
2 TBSP MUSTARD SEEDS
1 TBSP CARAWAY
2 CINNAMON STICKS
BROWN SUGAR
PINCH OF SALT
PINCH OF SMOKED SALT
PINCH OF CAYENNE
PINCH OF NUTMEG
PLENTY OF MAKER'S MARK

Finely chop the red bell peppers, garlic, ginger and caraway. Add peppercorns, mustard seeds and cinnamon sticks and leave to marinate in Maker's Mark for 1 hour.

Pick out the cinnamon sticks, strain all ingredients through a sieve and spread them out on a baking tray.

Sprinkle with a pinch each of table salt, smoked salt, brown sugar, nutmeg and cayenne.

Slowly roast the mix in the oven at 75 degrees Celsius for 24 hours. Leave to cool and coarsely grind in a mortar.

HOW TO USE

Cover meat in a generous amount of Maker's Mark BBQ Dry Rub and work the rub it in until all parts of the meat are evenly covered. Let the meat rest in the fridge overnight to give the aromas a chance to really seep in.