

The BEST Sweet Rub for Pork and Chicken

A good sweet pork rub is ESSENTIAL to have in your grilling arsenal, and this rub hits all the right notes. Bring a burst of flavor to your pulled pork and smoked pork recipes with this signature sweet rub.



4.94 from 124 votes

Prep Time
5 mins

Total Time
5 mins

Course: Main Dish Cuisine: Barbecue Keyword: Pork Rub, Sweet Rub
Servings: 12 servings Author: Susie Bulloch

Ingredients

- ¼ cup [dark brown sugar](#)
- 1 Tablespoon [coarse sea salt](#)
- 2 teaspoons [black pepper](#)
- 2 teaspoons [smoked paprika](#) (hot or mild, whichever you prefer)
- 2 teaspoons [garlic powder](#)
- 2 teaspoons [onion powder](#)
- 1 teaspoon [ground mustard powder](#)
- ½ teaspoon [cayenne pepper](#)

Instructions

1. **Mix.** Combine all of the ingredients for the rub in a small bowl. Stir well to combine, using a fork to break up any clumps.
¼ cup dark brown sugar, 1 Tablespoon coarse sea salt,
2 teaspoons black pepper, 2 teaspoons smoked paprika,
2 teaspoons garlic powder, 2 teaspoons onion powder,
1 teaspoon ground mustard powder, ½ teaspoon cayenne pepper
2. **Use or store.** Store BBQ sweet rub in an airtight container. This rub will last in your cupboard for up to a month.