

Carolina Pork Rub

Makes approximately 2 cups of dry rub, enough for 5 pound pork butt/shoulder

Courtesy of Restaurant Associates Chef Albert Lukas, for demo June 17, 2016

- ¼ Cup smoked paprika
- ¼ Cup sweet Hungarian paprika
- ½ Cup coarse ground black pepper
- ½ Cup raw turbinado sugar
- ¼ Cup kosher Salt
- 4 tablespoons dry English mustard
- 2 tablespoons cayenne pepper

Pre heat a cast iron skillet over medium heat.

Combined the two types of paprika with the ground black pepper and add the mixture to the hot skillet. Vigorously stir the spices with a wooden spoon in order to develop a toasted aroma for approximately 90 seconds. Be sure not to let them burn.

Transfer the spice to a mixing bowl and let them cool completely. Once the spices are cooled add the remaining ingredients and stir together till fully incorporated. (Any unused rub should be stored in an airtight container.)

Recipe courtesy of Restaurant Associates chef Albert Lukas



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