

# Adobo Rub

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	allspice berries
2	tablespoons	black peppercorn
1	tablespoon	cumin seed
1 1/2	in	cinnamon stick - broken
7	whole	clove
2	tablespoons	sweet paprika
1	tablespoon	chipotle powder
1	tablespoon	ancho chile powder
1/4	cup	kosher salt
1/4	cup	sugar

In a small skillet, toast the allspice, peppercorns, cumin seeds, cinnamon and cloves over moderately high heat until fragrant. Transfer to a spice grinder and let cool completely. Grind to a powder and transfer to a small bowl. Stir in the paprika, ancho and chipotle powders, salt and sugar.