

# Cumin Crust Rub

Amount	Measure	Ingredient - Preparation Method
1/4	cup	ground cumin
1	teaspoon	smoked paprika
1	teaspoon	firmly packed light brown sugar
1/4	teaspoon	ground coriander
1/4	teaspoon	cayenne
		freshly ground black pepper

In a small, dry frying pan over low heat, toast the cumin, stirring often, until aromatic, about 30 seconds. Pour onto a plate and let cool.

In a small container with a tight fitting lid, stir together the cumin, paprika, sugar, coriander, cayenne and 1/2 tspn black pepper. Cover and shake vigorously.

Yield: "1/3 cup"