

Lone Star Steak Rub

Amount	Measure	Ingredient - Preparation Method
1/2	cup	coarse salt (kosher or sea)
1/2	cup	black pepper - cracked or coarsely ground
1/4	cup	paprika
3	tablespoons	chile powder
2	tablespoons	cayenne pepper
2	tablespoons	garlic powder
1	tablespoon	ground cumin
1	tablespoon	dried oregano
1	tablespoon	dried thyme

Combine all ingredients in a bowl and stir or whisk to mix. Transfer to a large jar, cover and store away from heat and light. The rub will keep for several months.