

# POULTRY RUB

From the kitchen of Mary C. Plona

Category: CONDIMENT

Preparation time: 15 min

Servings:

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## Ingredients

- 1 tsp Garlic Powder
- 1 tsp Marjoram
- 2 tsp Tarragon
- 1/2 tsp Sage
- 1/2 tsp Thyme
- 2 tsp Black Pepper
- 1/2 tsp Cayenne
- 1 tbsp Paprika
- 1/2 tsp Salt

## Instructions

Combine ingredients. Wash poultry & pat dry. Lightly oil surfaces of poultry. Sprinkle 1 to 2 tbsp, to taste, of rub per pound of poultry onto surface & rub in. Let stand for 1 hr or more in refrigerator before cooking.

