

Title:

Dry Rub - For That Magic Touch In Your Barbecue

Word Count:

503

Summary:

Dry rub is a culmination of a variety of spices that can tickle your taste buds. It is not only used for seasoning your poultry or beef, but also added to invite those unconventional yet delightful flavors to vegetables, salads and casseroles. Moreover, how on earth can one avoid the spiced up sandwiches, thanks to dry rub.

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Keywords:

dry, rub, rubs, barbecue, bbq, Bar-b-q, chile, pepper, hot,bbq,barbeue

Article Body:

Dry rub is a culmination of a variety of spices that can tickle your taste buds. It is not only used for seasoning your poultry or beef, but also added to invite those unconventional yet delightful flavors to vegetables, salads and casseroles. Moreover, how on earth can one avoid the spiced up sandwiches, thanks to dry rub.

Rubs are either used in their dry form or mixed up with some sort of liquid preferably oil. And if dry rub is mixed with oil it might as well be referred as wet rub or paste. Wet rub or paste for that matter brings that heavenly flavor for grilled or roasted meat. The oil simply helps the spices to stick to the respective meat furthering the roasting process.

A mixture of rubs with mustard and horseradish and the subsequent paste can be used to coat briskets prior to their long slow smoking. No wonder dry rub is an absolute 'must' especially in barbecues. If you are arranging for a bar-b-q then make sure that you have rubs because that's how the cuisine will become more delectable.

If you have tasted dry rub for once, you would no longer cater to chilies or pepper for that matter. It is not only hot but the hottest of all in the tinsel town of hot sauces. There are no boundaries, no limits as regards the usage of

rubs. Be it the rub for marinating meat or for fish or other delicate items, you just name it. It may sound unorthodox but the fact of the matter is that rubs mixed with mustard or mayonnaise can make a sandwich doubly sumptuous. Again it goes without saying that they add an extra touch of flavor in salad dressing.

Presumably adding some rub to your sour cream or yogurt would mean a culinary shock but in reality it works wonders. Sprinkling hot rubs on baked potatoes, rice, french fries, popcorn not only makes them tastier but also shows that it doesn't get any easier than this.

Speaking of rubs, ones that come to mind are Corky's Dry BBQ Rub and the Jack Daniel's BBQ Rub. The former sets any bar-b-q perk right up & is ideal for ranch salad dressing. The secret to its taste lies in its ingredients like paprika, salt, spices and garlic. While the latter is both an incredible marinade for pork, beef, chicken, seafood and also an excellent seasoning for vegetables, soups and stews. Surprisingly we find natural hickory smoke flavor, flavoring and Jack Daniel's Black Label Whiskey amongst the ingredients other than the conventional combination of salt, sugar, spices, paprika, monosodium glutamate, onion powder and garlic powder.

Rubs are the ultimate culinary destination with its magical flavors that can transform ordinary taste to extraordinary. If you wish to pamper your appetite then you must indulge into rubs, it's just a sprinkle away. So what are you waiting for? Run to your nearest store or login to the online stores to grab your rubs today!