

Title: Mike's Santa Maria Style Tri-Tip Rub
Categories: Rubs
Yield: 1 Batch

2 T Salt
1 T Black Pepper
1/2 T Paprika
1/2 T Garlic Powder
1/2 T Onion Powder

Mix all together. Sometimes I will do a heavy rub the night before, then brush or wash off most of it the next day. Other times I will just apply a light rub a few hours prior to cooking.

A lot of the guys on my BBQ mail list like to apply a thin coating of cheap mustard prior to the application of their rub. The mustard acts as an emulsifier and allows the rub flavor to penetrate the meat deeper. You do not get any mustard taste. I like it this way, Barb for some reason does not. But this is done when cooking the meat in the smoker. I have never tried it with the mustard on when grilling.

Just my two cents worth.
