



In The Kitchen



RODNEY'S WHITE BBQ SAUCE & RIB RUB

HOSTED BY

Chef Nick Halfacre of Rodney Scott's BBQ

SHOPPING LIST

WHITE SAUCE

- 2 cups ranch dressing - (preferably Hidden Valley)
- 1 cup Duke's mayonnaise
- ½ cup distilled white vinegar
- 2 tbsp fresh lemon juice
- 1 tsp Diamond Crystal kosher salt
- 1 tsp freshly ground black pepper
- 1 tsp cayenne pepper

RIB RUB

- ½ cup Diamond Crystal kosher salt
- ¼ cup Jesus' Tears (aka MSG)
- ¼ cup freshly ground black pepper
- ¼ cup paprika
- ¼ cup chili powder
- ¼ cup packed light brown sugar
- 2 tbsp garlic powder
- 2 tbsp onion powder
- 1 tsp cayenne pepper

DIRECTIONS

For the white sauce: In a large bowl, whisk together the ranch dressing, mayo, vinegar, lemon juice, salt, black pepper, and cayenne until everything is fully incorporated. Store in the refrigerator in a sealed container up to 3 weeks.

For the rib rub: Mix all of the ingredients and place them in an airtight container. Cover and store in a cool dry place until ready to use.

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