

# Rodney Scott's Rib Rub and White BBQ Sauce by Chef Nick Halfacre



## RIB RUB INGREDIENTS

- 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 tablespoons garlic powder
- 2 tablespoons onion powder
- 1 teaspoon cayenne pepper

**Rub makes 2 cups**

## WHITE SAUCE INGREDIENTS

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

**Sauce makes 3 ½ cups**

## DIRECTIONS

### 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.

Use the Rib Rub with your protein of choice: turkey, chicken, pork.

### White BBQ 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.

Rodney Scott's BBQ Sauce complements your seasoned protein of choice. Enjoy!