

mild spiced
KOREAN BBQ
DRY RUB

TO USE

Rub 2 tablespoons spice mix over all sides of 1.5 pounds of chicken, fish, pork, or beef. Let sit 30 minutes to an hour before cooking as desired.

INGREDIENTS

Gochugaru chilies, sesame seeds, brown sugar, salt, garlic powder, mustard, paprika, black pepper

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