

CHICKEN DRY RUB

2 Tablespoons of Salt
6 Teaspoons of Italian Herb Blend
4 Teaspoons Garlic Powder
4 Teaspoons Smoked Paprika
2 Teaspoons Ground Mustard
1 Teaspoon Onion Powder
1 Teaspoon Cayenne Pepper

Blend all ingredients together and store in an airtight container at room temperature.

Drizzle your chicken with melted ghee or olive oil and then rub your dry rub all over the chicken.
Grill and enjoy!

Servings: 20 servings