

## Zest Coast Seasoning Blends

Original BBQ	Grams
Turbinado (or Brown) Sugar	100
Kosher Salt	70
<b>Paprika (Optional mostly 4 color)*</b>	50
Garlic Powder	10
Onion Powder	10
Ground Black Pepper	10
Cumin	6
Dry Mustard	4
Ground Cinnamon	3
Cayenne Pepper (generic or 40K)	2
Gound Celery Seed	2

Sweet Heat BBQ	Grams
Turbinado (or Brown) Sugar	150
Kosher salt	70
<b>Paprika (Optional mostly 4 color)*</b>	50
Garlic Powder	10
Onion Powder	10
Ground Black Pepper	10
Ground Oregano	7
Cumin	6
Crushed (finely) Red Pepper	5
Cayenne Pepper (generic or 40K)	5
Dry Mustard	4

Citrus Rush	Grams
Turbinado (or Brown) Sugar	100
Kosher Salt	70
Lemon Peel Granules (ground)	20
Orange Peel Granules (ground)	20
Oregano Powder	14
Onion Powder	10
Garlic Powder	10
Ground Black Pepper	10
Cumin	6
Cayenne Pepper (generic or 40K)	1

Savory Blast	Grams
Kosher salt	40
Garlic powder	20
Dried oregano	15
Paprika	10
Black pepper	10
Onion powder	10
Dried rosemary	10
Cayenne Pepper (generic of 40K)	5
Dried thyme	5
Cumin	4
Dry mustard	4

Memphis Rib Rub	Grams
Kosher Salt	70
Paprika	50
Ground Black Pepper	20
Garlic Powder	20
Turbinado (or Brown) Sugar	20
Dried oregano	15
Onion Powder	10
Cumin	10
Celery seed	6
Dried thyme	5
Dry Mustard	5
Cinnamon	3
Ground Coriander	2
Cayenne Pepper (generic of 40K)	2

AP	Grams
Salt, Kosher	20
Ground Black Pepper	20
Garlic Powder	10
Onion Powder	10

SPG	Grams
Salt, Kosher	20
Ground Black Pepper	20
Granulated Garlic	10

<b>Salmon Shake</b>	<b>Grams</b>
Brown Sugar	20
Salt, Kosher	10
Garlic Powder	10
Onion Powder	10
Dried Parsley (crushed)	5
Dill	5
Cumin	3
Cinnamon	3
Dry Mustard	2
Cayenne Pepper (generic or 60K)	2

<b>Espresso</b>	<b>Grams</b>
Kosher salt	20
brown sugar	20
<b>coffee (espresso)</b>	10
2 tablespoons garlic powder	10
onion powder	10
cumin	10
Ground black pepper	10
Cayenne pepper (60k)	2

<b>Hot Coffee</b>	<b>Grams</b>
Kosher salt	20
brown sugar	20
coffee (medium roast & grind)	12
2 tablespoons garlic powder	10
onion powder	10
cumin	10
Ground black pepper	10
Cayenne pepper (60k)	5

\* "Spanish" Paprika doesn't have a ton of flavor but smoked or hungarian varieties can add flavor. Long exposure to heat diminishes Paprika's flavor and it burns rather easily

Revised 03/08/2022