



Old Arthur's Stockyard Steak Dry Rub

- You might try lightly seasoning your favorite cut of steak before grilling
- You can toss in 1 tablespoon per lb of ground beef for a well seasoned burger
- Beer Braised Beef Ribs!
<http://www.traegergrills.com/recipes/beef/salt-pepper-beer-braised-beef-ribs>
- Brisket

Old Arthur's Bootleg Dry Rub

- Thick Cut Pork Chop – Brined and rubbed (water/salt/sugar 3+ hrs)
- Generously rubbed - Grilled Ribeye Steak
- Peel & Eats Shrimp skewers – Marinated in 12 oz Stout beer, 2 tablespoons Bootleg Dry rub 2 tablespoons olive oil



Old Arthur's Gold Dust Dry Rub

- Pork Steaks – Brined for 4-6 hrs, then rubbed with Gold Dust
- Pork Shoulder
- Rub for Smoked Turkey
- Mashed Potatoes
- Roasted Brussel Sprouts - or other veggies...wash and halve sprouts. Toss in gallon zip lock with two TBSP olive oil, two TBSP Gold Dust. Roast in shallow dish at 400 for 20 minutes. Works for MANY veggies
- Kicks up the flavor of Collard Greens!

Old Arthur's Righteous Poultry Rub

- A straight forward rub,, best suited for chicken and turkey . a balanced combination of traditional BBQ spices, with a distinct blend of classic poultry herbs
- Turkey Burgers



Old Arthur's Crossroads Dry Rub

- Whatever you do, you MUST try this , preferably on chicken, but woks great with pork, in combination with Apple juice/ Apple Vinegar Brine = 1 cup cider vinegar, 3 cups juice, $\frac{3}{4}$ cup sugar, $\frac{3}{4}$ cup salt. Give meat a minimum of 4 hrs in brine, then apply Crossroads before grilling/smoking
- Meat Loaf
- Grilled Fish
- Roasted Potatoes
- Fried Chicken... 1 $\frac{1}{2}$ tablespoons of Crossroads per 1 cup of flour
- Scrambled Eggs

Old Arthur's Smokestack BBQ Dry Rub

- Our original multipurpose Dry Rub - Outstanding on Ribs, chicken, pork shoulder, Beef Brisket
- Home made BBQ Potato chips!