



# House Rub BBQ Rub Base and Seasoning Profile

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## Story

Every competition bbq-er uses spice rubs to add flavour to their meat. The House of Q House Rub was designed to be fantastic right out of the jar on chicken and pork but it can also be used as a base rub for someone to create their own unique spice by adding a few of their own ingredients.

## Description

House Rub is a balanced rub that is equally sweet, salty and fragrant from the onion, garlic and other spices.

## Common Applications

Sprinkle House Rub on chicken, ribs, pork chops or loin before grilling or smoking.

## Other Uses

Sprinkled on popcorn, hash browns, mashed potatoes or even to add spice to candied beer nuts.

## Ingredients

White sugar, brown sugar, salt, seasoned salt, granulated garlic, chilli powder, paprika, pepper, celery powder, onion powder.

Gluten Free, MSG Free, No Silicates Added

## Package Details

Jar volume: 300 g  
Jar height: 6 in (15 cm)  
Jar width: 2.75 in (7 cm)

Case quantity: 12  
Case weight: 10 lbs (4.5 kg)  
Shelf-life: minimum 1.5 years

