

# COFFEE RUB

## INGREDIENTS

- 2 **tbsp.** ground dark roast coffee
- 1 **tbsp.** brown sugar
- 1 **tbsp.** garlic powder
- 1 **tbsp.** onion powder
- 1 **tbsp.** smoked paprika
- 1 **tbsp.** salt
- 1 **tbsp.** cracked black pepper
- 1 **tsp.** chili powder
- 1 **tsp.** ground cayenne



## INSTRUCTIONS

Mix all ingredients together in small bowl.

For this recipe try: **Alpen Sierra's** French Roast or Dolomiti Blend coffee.

Rub mixture into the surface of brisket, steak, ribs, pork chops, pork tenderloin or mix into burgers. Store remaining rub in air-tight container.

# COFFEE RUBBED PORK CHOPS



## INGREDIENTS

- Coffee Rub** (above)
- 4 bone-in loin pork chops

## INSTRUCTIONS

Preheat the grill.

Generously rub both sides of the pork chops with the coffee rub.

Grill the pork chops for about 5 to 7 minutes on each side over a medium heat.

Let the chops rest covered with aluminum foil before serving.

For this recipe try:  
**Sinclair Family Farm's**  
bone-in loin chops