



Tessa's Favorite Herb and Spice Pork Rub

Ingredients:

- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried marjoram
- 1 teaspoon garlic powder
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/2 teaspoon smoked paprika (sweet paprika if you don't have smoked)
- 1/4 teaspoon black pepper

Instructions:

1. In a small bowl, combine the dried basil, oregano, rosemary, marjoram, garlic powder, cumin, salt, chili powder, smoked paprika, and black pepper.
2. Mix the spices thoroughly until well combined.
3. To use the rub, pat the pork dry with paper towels and generously coat the entire surface of the pork with the spice mixture. Make sure to rub it into the meat, covering all sides.
4. If time allows, let the pork sit with the rub for at least 30 minutes to allow the flavors to penetrate the meat. For a more intense flavor, you can refrigerate the pork with the rub for several hours or overnight.
5. Proceed with your preferred cooking method, whether it's roasting, grilling, or pan-searing the pork.

NOTE: I like this rub so much that I usually make a quantity that I can keep on hand and use each time I thaw a pork roast or chops from my freezer. I've included a bulk recipe for you below.



Tessa's Favorite Herb and Spice Pork Rub (Triple Batch)

A convenient recipe for a larger batch of the herb and spice rub that you can store in a jar.

Ingredients:

- 3 tablespoons dried basil
- 3 tablespoons dried oregano
- 1.5 tablespoons dried rosemary
- 1.5 tablespoons dried marjoram
- 3 tablespoons garlic powder
- 3 tablespoons ground cumin
- 3 tablespoons salt
- 3 tablespoons chili powder
- 1.5 tablespoons smoked paprika(sweet paprika if you don't have smoked)
- 3/4 teaspoon black pepper

Instructions:

1. In a medium-sized mixing bowl, combine all the herbs and spices
2. Mix thoroughly until well combined.
3. Transfer the spice rub to an airtight jar for storage.
4. To use the rub, pat the pork dry with paper towels and generously coat the entire surface of the pork with the spice mixture. Make sure to rub it into the meat, covering all sides.
5. If time allows, let the pork sit with the rub for at least 30 minutes to allow the flavors to penetrate the meat. For a more intense flavor, you can refrigerate the pork with the rub for several hours or overnight.
6. Store the remaining spice rub in the airtight jar in a cool, dark place. It should stay flavorful for several months.
7. When ready to use, shake the jar to ensure the spices are well-mixed before applying the rub to the pork.

This larger batch allows you to have the herb and spice rub readily available for multiple uses. Adjust the quantities according to your preferences and the amount of pork you plan to prepare.

FAQ: How much seasoning should I use? My rule is to always generously coat each side of the cut and rub into the meat.

Find these ingredients, recipes and more at www.willowhavenfarm.com