

Hovel's Dry B-B-Q Powder

This dry powder can be used to season poultry, pork or lamb during grilling. A reasonable quantity (4-6 oz.) is usually prepared in advance. Because the powder is dry and contains no sugar there are no worries about carbonizing sugary BBQ sauces or scorching tomato-y sauces. Because meat juices can flow freely through the powder, the grill cover should be kept closed to maximize flavor.

Preparation

Ingredient	Ratio
Powdered cumin (comino)	2
Garlic powder	2
Powdered sage	2
Powdered chipotle pepper	2
Black pepper	1
Salt	1

Mix ingredients well and store in a tightly closed container. Use a lower ratio of chipotle powder if less spiciness is desired. A good starting amount is to multiply the "ratio" given above by one tablespoon, producing 10 TBSP (~ 5 oz.) of powder.

Usage

No marinating is necessary. Just drop meat onto the grill and sprinkle a covering of the powder onto the exposed side, then immediately flip the meat and coat the other side. Cook normally, possibly on a lower heat than usual, turning as needed. The powder may also help keep meat from sticking to the grill bars.

If you wish, you can apply bottled BBQ sauce later in the cooking cycle. I typically do this much later, say ten minutes before the meat is done.

About Chipotle

Chipotle is a uniquely Mexican formulation consisting of smoked Jalapeño peppers marinated in adobo sauce, a widely-used meat sauce made by stewing mild red peppers. In its canned (wet) form, chipotle can be used in stews, soups or directly as a "hot sauce" on meat. Its dry form can be used as a direct replacement for cayenne powder in many recipes and gives a unique, smoky flavor along with its chili-based spiciness.