

Ingredients

- 2 tablespoons ground coffee, fine or medium grind
- 1 tablespoon smoked paprika
- 1 tablespoon coriander powder
- 1 teaspoon chipotle powder or chili powder
- 1 teaspoon mustard powder
- 1 teaspoon cumin powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon Kosher salt
- ½ teaspoon pepper
- 1 ½ to 2 tablespoon dark brown sugar

Instructions

1. Place all ingredients in a small mixing bowl.
2. Stir or whisk together until thoroughly combined, breaking up any lumps.
3. Rub on pork, beef, fish or poultry.
4. Let stand 15-30 minutes before grilling, pan-frying, smoking or roasting.
5. Store any leftover seasoning in a sealed container and use within 3 months.

Notes:

Adjust chili powder and/or chipotle pepper to desired heat

Do not use instant coffee as it will dissolve

Mushroom powder can be added for additional flavor – try 1 tablespoon to start