

SWEET HOT RUB

A sweet blend containing brown sugar, salt, spices, and Tabasco. Use as a dry rub on chicken or pork prior to smoking or grilling, or add to beans and chili for a sweet hot kick.

Sales Code :7502 • Pack Sizes: 6/22 oz. Food Service and 25# Box



PORK STEAKS WITH SWEET HOT RUB AND ST. LOUIS STYLE BBQ SAUCE

PORK STEAK

- 1 pork steak (not too thick)
- 2 oz Baron Sweet Hot Rub
- Apply Baron Sweet Hot Rub to pork steak and allow to stand 3 hours to overnight.
- Grill pork steak to 80% done over medium-slow charcoal fire.
- Dip pork into BBQ sauce.
- Return to grill to finish cooking.
- If sauce begins to burn, re-dip pork.

ST. LOUIS STYLE BBQ SAUCE

- 1-1/2 cups tomato puree
- 1/2 cup distilled white vinegar
- 3 TBSP dark corn syrup
- 2 TBSP brown sugar
- 2 TBSP Worcestershire Sauce
- 1-1/2 TBSP molasses
- 1/2 cup Baron Sweet Hot Rub
- Combine ingredients and simmer.
- Cook on lowest flame for 60 minutes stirring occasionally.

Baron Spices
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See our
YouTube
video of this
dish being
prepared.

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SMOKY MEZCAL PALOMA

INGREDIENTS

- 4 oz Baron Sweet Hot Rub
- 1 Lime, zested and sliced
- 2 oz mezcal
- 2 oz grapefruit juice
- 1 oz simple syrup
- Club soda

RECIPE

- Wipe the rim of a highball glass with a wedge of lime and dip it into the Baron Sweet Hot Rub to coat rim.
- Using a cocktail shaker that's filled with ice, combine the mezcal, grapefruit juice, and the simple syrup. Shake the mixture for about 15 seconds.
- Pour into a Baron Sweet Hot Rub rimmed glass and top off with club soda and a few ice cubes.
- Garnish with lime or mint and grapefruit wedges.



Find more recipes on the video page of our website.

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