



JAYME'S ROAST RUB

INGREDIENTS

- 1/4 cup brown sugar
- 2 Tbsp garlic powder
- 1.5 Tbsp onion powder
- 2 tsp dried oregano
- 2 tsp dried thyme
- 2 tsp dried parsley
- 1.5 Tbsp coarse salt
- 2 tsp pepper

DIRECTIONS

1. Place all ingredients for the pot roast seasoning into a large glass container or mason jar.
2. Stir the spices together to create your rub.
3. Seal jar and store remainder in a dry, cool place.
4. Use 2 Tbsp per pound of meat