BANGIN SPICES

RECIPE #021

BOLD. FUN. BIG FLAVOR.

FIRECRACKER RANCH ANY MEAT RUB

ONE RUB. ENDLESS POSSIBILITIES.



RUB IT. COOK IT. BANG IT!

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FIRECRACKER RANCH

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INGREDIENTS

MAKES ENOUGH FOR 2–3 LBS OF MEAT

- 2 tbsp BANGIN' Firecracker Ranch Spice Seasoning
- 1 tbsp brown sugar
- 1 tsp kosher salt (or to taste)
- 1 tsp black pepper
- 1 tsp garlic powder (optional)
- 1/2 tsp onion powder (optional)

TIP: For a spicier kick, add 1/4–1/2 tsp cayenne pepper.

PERFECT ON:









BOLD FLAVOR. ENDLESS POSSIBILITIES. BANGIN'!

PRO TIP: Let meat rest after cooking for the juiciest, most flavorful results!

INSTRUCTIONS

1. Pat meat dry with paper towels. Lightly coat with oil (olive, avocado, or your favorite).
2. In a small bowl, mix all ingredients until well combined.
3. Generously rub all over meat, pressing the seasoning in so it sticks. Coat every side!
4. Let meat rest for at least 15–30 minutes (or up to overnight in the fridge) for maximum flavor.
5. **COOK IT YOUR WAY!** Grill, smoke, bake, roast, air fry or sear – this rub works wonders on any meat. Cook to your preferred doneness.
6. Let rest 5–10 minutes, slice (if needed), and enjoy the BANGIN' flavor!

TRY IT ON:

- ✓ Steak, ribs & brisket
- ✓ Chicken breasts, wings & thighs
- ✓ Pulled pork & shredded chicken
- ✓ Burgers & meatballs
- ✓ Fish fillets & shrimp



ANY MEAT. ANY OCCASION. ALL BANGIN'.

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