



EARTHWORKS

LANDSCAPE ARCHITECTS & CONTRACTORS, INC.

Rubs and Pastes

Good grillmeisters know how to rub it in for great flavor. Rubs are spice mixes that are applied to meat before grilling. Rubs are handier than marinades because you don't have to plan in advance – just rub on your spice mix and grill!

Rustic Rub

This seasoning mix comes from the Bayou's of Louisiana via Emeril LaGasse.

Ingredients:

- (8) Tablespoons Paprika
- (3) Tablespoons Cayenne pepper
- (5) Tablespoons freshly ground black pepper
- (6) Tablespoons Garlic powder
- (3) Tablespoons Onion powder
- (2½) Tablespoons dried Oregano
- (2½) Tablespoons dried Thyme

1. Combine all the ingredients in a bowl and mix well.
2. Can be stored in an air-tight container for 3 months.

Tuscan Herb Rub

Sam Bucas, our head gardener and expert grillmeister, is a travelin' man, and one of his favorite places to visit is the Tuscany region of Italy, where he says he's tasted the best roast pork EVER. This is the rub they use:

Ingredients:

- (¼) Cup finely chopped fresh Rosemary
- (2) Tablespoons finely chopped fresh Sage
- (2) Tablespoons crushed Fennel seeds
- (1) Tablespoons Kosher salt
- (1) Teaspoon freshly ground black pepper

1. Combine all the ingredients in a bowl, mix well, and rub all over your pork roast, or store in an air-tight container.

Memphis Rub

Put some Memphis style blues on your portable music player, rub this mix on some baby-back ribs, grab your favorite beverage, and get grillin'!

Ingredients:

- (¼) Cup Paprika
- (1) Tablespoon dark brown sugar
- (1) Tablespoon granulated sugar
- (2) Teaspoons Kosher salt
- (1) Teaspoon Celery salt
- (1) Teaspoon freshly ground black pepper
- (1-3) Teaspoons Cayenne pepper
- (1) Teaspoon dry Mustard
- (1) Teaspoon Garlic powder
- (1) Teaspoon Onion powder

1. Combine all ingredients in a bowl and mix well. Putting them in an air-tight jar and shaking to mix works well too.
2. Store away from heat and light for 3 to 6 months.

Thyme and Garlic Paste for Beef

This paste is good for all beef, pork, lamb, and veal cuts.

Ingredients:

- (1) Teaspoon chopped fresh Thyme or ½ teaspoon dried
- (2) Teaspoons minced Garlic
- (1) Teaspoon Kosher salt.
- (½) Teaspoon freshly ground black pepper
- (1) Tablespoon olive oil

1. Mix all the ingredients in a bowl and rub all over the surface of the meat before grilling.

Chimchurry Sauce

Chimchurry is the traditional sauce to South American grilled meats –from roadside BBQ stalls to spendy steak houses.

Ingredients:

- (1) Bunch fresh Italian (flat leaf) Parsley, stemmed
- (1) Small head of Garlic, broken into cloves and peeled (8-10 cloves)
- (1) Medium carrot, peeled and grated on the coarse of side of the grater
- (1/3) Cup white wine vinegar, or distilled vinegar
- (1) Cup extra-virgin olive oil
- (¼) Cup water

(Ingredients cont.)

(1) Teaspoon salt

(1) Teaspoon dried Oregano

(½) Teaspoon hot red pepper flakes, or more to taste

(½) Teaspoon freshly ground black pepper

1. Combine the Parsley and Garlic in a food processor and chop as fine as possible.

2. Add the carrot, oil, 1/3 cup vinegar, water, salt, Oregano, hot pepper flakes, and the black pepper. Process to mix. Taste for seasoning, adding vinegar, salt, or pepper flakes to taste. Best used within a few hours of making.