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As a cook, you ought to be aware of the secret behind making a lip smacking dish. Yes, you are right, it is the recipe. The richness of the recipe contributes in making a great dish which allows the food lovers to enjoy a delicacy and also adds to the fame of the chef. You must know the ideal combinations of the ingredients, the various matches and mixes and the right techniques to serve a dish that will occupy an unforgettable part in the memory of the eaters. Any chicken preparation is loved by people with gastronomic interests, and if it is indeed delicious, it will surely attract the masses. One such item is the Chicken Rub, which has been titillating the taste buds of the people since ages. This dish is also famously known as the barbecue rub.

When you don the dress of a chef, your ultimate satisfaction is when anyone appreciates your culinary skills chicken rub, is one such dish which can gain you accolades for your cooking expertise. How to prepare it? You need salt, garlic powder, dried thyme, sugar, black pepper, onion powder, chili powder and olive oil or butter or paprika. These ingredients will help you to cook a fabulous preparation taking about one and half hour of time. The seasoning part is the most important one, which enhances the tenderness of the chicken and helps you prepare a sumptuous dish leaving everyone licking their lips. The chicken has to be rinsed thoroughly beforehand, with cold water. After this some sugar, salt, onion powder and garlic paste is to be used to marinate the chicken and kept aside for some time. The chicken has to be trussed inside out to render the compactness. After this, the chicken has to be roasted and cooked completely too ultimately give way to the making of a gastronomeâ€™s delight.

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For more information on a chicken rub, check out the info available online; these will help you learn to find the a barbecue rub!

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