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Make Mouth Watering Meals in Minutes with Chicken Rub by [Julia Roger](#)

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Chicken Rub is one of the simplest things to make and it can be a savior at times when you have guests paying surprise visits. A chicken or a barbeque rub can be made and kept fresh for quite some time. Then when the time comes, the amount that is needed can be brought out and worked with on the chicken. And you can have a dish ready in minutes. There is nothing difficult about making a rub. The right ingredients and proportions are to be followed and after a little bit of practice, one can soon become a pro at making a rub.

The basic ingredients of making a chicken rub are black and white pepper, chili powder, cumin, mustard, paprika, oregano, celery, brown sugar, onion and garlic paste or powder, salt etc. additional ingredients can be added or some deducted from here according to personal tastes. If you are still not confident, it is better to make small quantities at first and then once it is perfected, a larger amount can be made with the same proportions.

After the chicken rub is made, it has to be kept in an airtight jar. It has to be stored properly if its aroma and freshness has to be maintained for long. Although making a fresh rub does not take much time, making a lump some quantity and storing it is of course a boon for the busy homemakers. In fact, they taste better than the chicken rubs available in the market because at home it is made according to one's personal likes and dislikes. Then all that remains to be done is to marinate the chicken in the rub and grill or cook it as you please.

And you are ready to entice your guests!

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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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