

from the kitchen of chef michael feker

Mexican Dry Rub Seasoning for Seafood, Chicken, Pork or Turkey

SERVES 4

Ingredients for Dry Rub

- 1 tablespoon of corn starch
- 1 teaspoon coarsely ground black pepper
- 1 teaspoon of white pepper
- 1 tablespoon Mexican pepper powder (ancho, guajillo)
- 2 tablespoons Paprika
- 1 teaspoon ground white pepper
- 1 teaspoon ginger powder
- 2 teaspoons of ground coriander
- 1/2 teaspoon ground cumin
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 tablespoons brown sugar
- 2 tablespoons dry mustard (recommended: Coleman's)
- 1 tablespoon kosher salt

Directions for Protein

1. Combine all ingredients and mix well. Dredge your protein of choice into the mixture one side only.
2. Meanwhile, heat an empty pan for 30 seconds on high, add some oil to the pan and then place the protein **spiced-side down**. Reduce heat to medium and sear for 2 minutes. Turn and allow to cook for another 2 minutes, then remove and set aside.
3. Let rest while you prepare your pan sauce.

