



Greek-style Grill Rub

Try this grill rub based on dried garlic and salt--using a variety of dried ingredients like dried lemon peel and dried oregano.

Experiment with adding different herbs and spices to the base of homemade garlic powder and kosher salt. Try to use as many home-dried products as possible! This rub is great sprinkled on kabobs.

Ingredients 1/4 cup dried garlic cloves 1/2 T. dried lemon peel 1/4 cup kosher salt 2 T. dried oregano 1 T. dried thyme 1 T. fresh-ground black pepper

Preparation

Grind garlic cloves and lemon peel into a powder in a clean coffee or spice grinder. Combine with remaining ingredients and store covered in a small glass jar.

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