

## Recipe for Smoked Alderwood Poultry Rub

This rub is perfect for poultry. A great suggestion is chicken or turkey breast.

### Ingredients:

1 tsp of each ingredient:

- Bridgewood Organics Smoked Alderwood Sea Salt
- Dried Oregano
- Dried Rosemary
- Chili Powder
- Paprika
- Garlic Powder
- Bridgewood Organics Whole Black Pepper Corn

### Directions:

Combine all ingredients together and mix them up or grind in a spice grinder. Once the rub is fully mixed, add olive oil to poultry and coat evenly with the poultry rub. Let marinate for at least 10 mins. Sauté, bake, or grill the poultry. ENJOY!

The poultry rub also works great on beef, pork, or vegetables. Unleash your creative side...