



Seafood Rub

Ingredients:

- 1/2 cup sweet Paprika
- 1/2 cup granulated maple sugar (or organic sugar, or light brown sugar)
- 1/4 cup Kosher salt
- 2 teaspoons citrus salt (citric acid)
- 1 tablespoon granulated onion or onion powder
- 2 tablespoon granulated garlic or garlic powder
- 2 tablespoons ground whole black peppercorns or 1 tablespoon white

Optional:

- Cayenne or other ground hot pepper to taste
- 1 teaspoon ground fennel seed
- 2 T powdered bonito flakes

Procedure:

1. Combine all ingredients and mix well in a bowl
2. Push through a strainer and store in an airtight container.

Usage:

Rub into any seafood shortly before cooking.

Note: the citric acid will "marinate" the food to small extent so do not leave on too long before cooking (unless you want the effect).