

Wild Willy's Seasoning/Rub

26 oz (1 can) salt (Iodized or otherwise)
8 oz (1 large tin) ground black pepper
7 oz chili powder
9-¹/₄ oz garlic powder
4-³/₄ oz onion powder
3-³/₄ oz paprika
1.64 oz ground cayenne pepper
2 oz ground chipotle chili pepper (or more cayenne)

Note: All ingredient amounts based upon the net weight of jars/cans; revise mixture to suit your taste(s)

Pour all ingredients into a really large mixing bowl and mix thoroughly breaking all chunks. Pour into sealed containers for storage. Makes a bunch; plan on giving away bottles to friends.

This Cajun-like seasoning is excellent on meats (beef, pork, fowl, and fish). It makes an excellent rub for smoked or grilled pork (ribs, butts, shoulders, or chops), poultry, or salmon. It is indescribably good when sprinkled over tuna fillets and grilled.