



The Butcher is proud to sell fine rubs for your smoker or grill. Each of our rubs has been painstakingly tested by me, my family and friends.  
Follow these helpful rub recipes to deliver *"Flavor Beyond Description"* to your table.  
And as Always...Enjoy!  
Thanks, Dave Lanni

### **Tuscan Porchetta Rub**

#### **Old World Italian Porchetta Roasts**

Butterfly a pork roast; boneless loin or butt cut. **Brush** both sides of the meat with a good olive oil. Then, liberally sprinkle and rub both side of the meat with the rub, roll the roast up tightly like a newspaper and tie with butcher's twine.

Roast in a 350° oven until the center is 155°.

Smoking or grilling this roast instead of baking only enhances the flavors.

#### **Also a great rub for:**

Pork Chops and Pork Tenderloins; Fold into and coat ground beef, turkey or chicken for amazing burgers; boneless or bone-in chicken breasts on the smoker or grill. Use Tuscan Porchetta Rub as an ingredient spice in chicken or pork gravy.

### **The Butcher's Smoker's Rub ~ Regular and Chipotle**

This is a great smoking rub **for all meats**, whole or ground. **Regular** for a classic flavor and **Chipotle** for a nice kick. Best on Pork or Beef Ribs, smoked or grilled; beef tips and boneless or bone-in chicken breast. Fold into and coat ground beef, turkey or chicken for amazing burgers.

### **Follow These General Rub Instructions To Maximize Flavor**

To get the most outstanding flavor from our rubs, **BRUSH** both sides of the meat with a good olive oil, then, **LIBERALLY SPRINKLE** both sides of the meat with the rub and work in with your hand. Each rub delivers the highest flavor profile if the spiced meat is allowed to sit for at least two hours, best overnight, covered in your refrigerator. This will allow the flavor melange to be absorbed into the meat. Always follow safe food handling procedures for potentially hazardous foods. And always use your grill if you don't have a smoker. It delivers maximum flavor for rubs. Never worry, grills work well in even the worst New England Winter weather.

### **Butcher's Best Marinades and Rubs**

Ashland, MA 01721

[www.butchersbestmarinades.com](http://www.butchersbestmarinades.com)

Email: [butchersbestmarinades@gmail.com](mailto:butchersbestmarinades@gmail.com)

