

Grumbles Great Grub:

Scott Grumbles

Meat Plant Assistant Manager

Rib-eye Roast: The quality of the meat still is a key ingredient in assuring that the meat is the best it can be.

Low and slow is my motto the more time you have to cook it the better and more savory the meat will be in my opinion.

Dry Rub: If possible apply rub night before use to let marinate

Salt

Black Pepper or blend with White pepper if you prefer

Paprika for color

Granulated Garlic

Onion Powder

Rosemary

Chipotle Chili Add as

Ground celery

Oregano

Parsley flakes

Sugar (optional if you want it a little sweeter) *just be careful - sugar burns easily

Wood:

It is your choice on wood types. Just always remember to adjust the heat as appropriate so the meat doesn't cook faster than you want it to.