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## Redbone Poultry & Pork Rub

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Wednesday, February 1

Dale Barth opened the Redbone Alley Restaurant and Bar in South Carolina in 1993. And thanks to the success of his restaurant which specializes in southern fare, those who won't be passing through South Carolina anytime soon will be happy to discover their line of poultry, pork and steak rubs that will add flavor to your food without any fuss. We tried the poultry & pork rub, and the combination of garlic, chili powder, onion, and paprika made the southern, spicy flavor out of this world! And, you'll find this product to be less expensive than most gourmet rubs. Thanks, Chef Dale Barth, for sharing your down home cooking secrets with the rest of us! Retails for \$3.99.



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