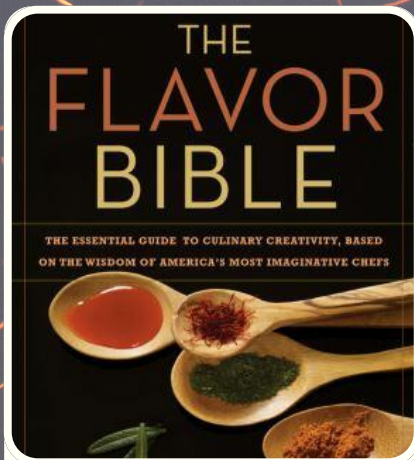
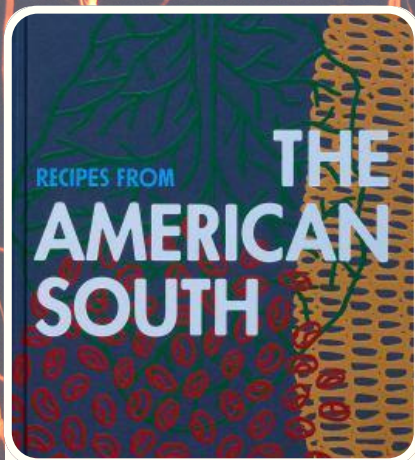


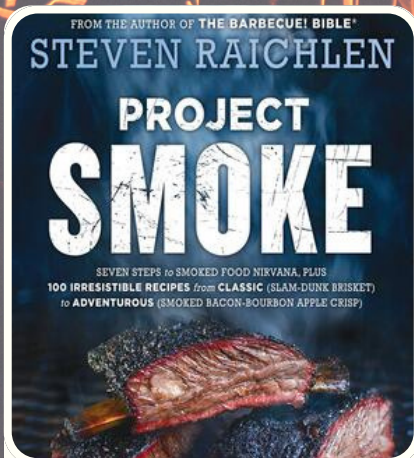
COOKBOOKS FOR MORE INSPIRATION



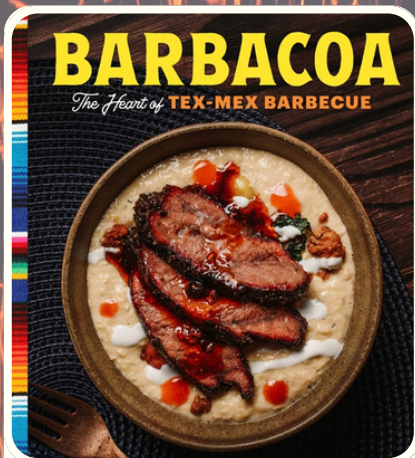
The Flavor Bible
**Karen Page &
Andrew Dornenburg**
also available on Libby



**Recipes from the
American South**
Michael W Twitty



Project Smoke
Steven Raichlen
available on Libby



Barbacoa
Brandon Hurtado
on order

North Douglas Library District's Mildred Whipple Library

SPICE CLUB

JUNE 2026 SPICE:

STUBB'S SPICY PORK RUB

"One of the most famous Texas barbecue men of all time, C. B. "Stubbs" Stubblefield, was born in 1931 in Navasota, Texas, to a Baptist preacher, and learned how to barbecue at camp meetings. Stubblefield recalled that his father's East Texas revivals were equally famous for preaching and barbecue. The gatherings could last for weeks, and the meats included barbecued beef, pork, racoon, and possum. Combining the Good Book and good meat was common all across Texas."

Walsh, Robb, *Barbecue Crossroads: Notes and Recipes from a Southern Odyssey*

This Particular Barbecue Rub Contains:

salt, chili powder, paprika, garlic powder, cayenne, dry rosemary, and ground black pepper

Best Ways to Use this Rub:

- Rub meat or proteins before grilling or roasting
- Sprinkle on eggs, salads, or roasted vegetables



**"THE SPICE! IT'S IN
EVERYTHING HERE!"**

— FRANK HERBERT



North Douglas Library District's Mildred Whipple Library
205 West A Ave | Drain, OR | www.ndld.org

STUBB'S SPICY PORK RUB

Source: Robb Walsh, *Barbecue Crossroads: Notes and Recipes from a Southern Odyssey*, p. 50

- 1 cup salt
- ¼ cup chili powder
- ¼ cup paprika
- ⅓ cup garlic powder
- ⅓ cup cayenne
- ½ cup ground dry rosemary
- ½ cup ground black pepper

Combine and store in a shaker to use as needed.

Makes about 3 cups

TEXAS BARBECUE SAUCE

Source: *Barbecue Crossroads*, p. 21

- 4 dried chiles, stemmed and seeded
- 1 tablespoon olive oil
- 2 cups diced onion
- 7 cloves garlic, minced
- 1 can (6 ounces) tomato paste
- ½ cup Worcestershire sauce
- 1 cup packed brown sugar
- ¼ cup cider vinegar

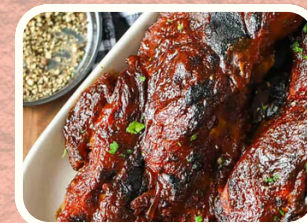
Soak the chiles in hot water for 30 minutes or until soft. In a large, heavy saucepan, heat the oil over medium heat and add the onion and garlic. Saute for 3 minutes, or until they begin to wilt. Add the tomato paste and anchos and saute for 4 minutes. Add all the remaining ingredients and simmer gently for 30 to 40 minutes, stirring frequently. Remove the mixture from the heat and allow to cool. Place in a blender or food processor and puree. Serve immediately, or store in the refrigerator in a sealed container for up to 3 weeks. Re-heat before serving.

Makes 3 cups

STUBB'S SMOKED COUNTRY-STYLE RIBS

modified from *Barbecue Crossroads*, p. 54

- 2 cups orange juice
- 1 cup *Texas Barbecue Sauce*
- 3 pounds country-style ribs
- 3 tablespoons *Stubb's Spicy Pork Rub*



www.spendwithpennies.com

Combine the orange juice and barbecue sauce in a plastic freezer bag and add the meat. Allow to marinate in the refrigerator overnight. Let the meat dry, then sprinkle on some of the rub and press into the meat.

Set up your smoker for indirect heat with a water pan. Use wood chips, chunks, or logs to keep up a good level of smoke. Maintain a temperature between 225° and 275°F.

Place the ribs on the grill and cover. Turn every 30 minutes so the ribs cook evenly. Replenish the water pan as needed. It should take 4-5 hours. Don't worry about overcooking it. It will just keep getting better. An internal temperature of around 170° is good; 185°F is perfect. (This is also the USDA recommended temperature).

Serves 4-6

PAPRIKA: DID YOU KNOW?

Paprika is a spice made from dried and ground red peppers, *Capsicum annuum*. Descended from wild ancestors from the Amazon River, cultivated in ancient times in South, Central, and North America, the peppers were introduced to Europe via Spain and Portugal in the 16th century. The trade in paprika expanded from the Iberian Peninsula to Africa and Asia and ultimately reached central Europe through the Balkans. Paprika can have varying levels of heat. Hungary is a major source of paprika, and it is the spice most closely associated with Hungary. There are three versions of Spanish paprika: mild



(pimentón dulce), mildly spicy (pimentón agridulce) and spicy (pimentón picante). The most common, pimentón de la Vera, has a distinct smoky taste and smell, as it is dried by smoking, typically using oak wood.

Source: Wikipedia