



**A RECIPE FROM ESPRESSO DAVE COFFEE CATERING**

## Coffee Spice Dry Rub

### Ingredients

- 1/2 teaspoon Aleppo pepper (or cayenne for more heat)
- 1/2 teaspoon ground black pepper
- 1 teaspoon ground Za'atar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cumin
- 2 teaspoons kosher salt
- 1 tablespoon smoked paprika
- 2 1/2 tablespoons brown sugar
- 1 tablespoon ground dark roast coffee beans
- 1 teaspoon umami powder (like shiitake or mushroom blend)

### Directions

- Mix everything together.
- Store in an airtight container or jar for up to six months.
- When ready to use, rub the mix completely over pieces of chicken, beef, fish, or pork before grilling. It can also be used on vegetables such as zucchini or mushrooms.

*For recipes and more about coffee catering visit*  
[www.EspressoDave.com](http://www.EspressoDave.com)



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