



Ray's Dry Rub

2 T Cumin Seeds
2 T Fennel Seeds
2 T Coriander Seeds
1 T Celery Seeds
1 T Black Peppercorns
1 T Anise Seeds
1 T Whole Coffee Beans
1 T Annatto Seeds

Toast all seeds above in a dry frying pan for a few minutes to release flavors. Grind in a spice grinder.

1 T Onion Powder
1 T Harissa Powder
1 T Paprika
1 T Smoked Paprika
1 T Salt
1 T Za'atar Powder
1 T Garlic Powder

Add remaining spices to seed mixture. Mix well. Let sit for an hour before using.
Use as a dry rub for ribs, chicken or brisket.

Fantastic Beans

(serves 10+)

1 14.5oz can diced tomatoes
½ c maple syrup
¼ c ketchup
1 diced onion
3 Tbs brown sugar
3 16oz cans assorted beans – pinto, cannellini, kidney, butter - DRAINED
½ lb bacon

Mix all ingredients together and put in a 3 qt casserole. Lay bacon on top. Cook uncovered 2 hours at 325 degrees F.

