

## **Rosemary and Garlic Meat Rub**

### **Ingredients:**

- 2 tablespoons dried rosemary
- 2 tablespoons garlic powder
- 1 tablespoon salt
- 1 tablespoon black pepper

### **Instructions:**

1. In a small bowl, mix together the dried rosemary, garlic powder, salt, and black pepper until well combined.
2. Rub the mixture generously onto your choice of meat, making sure to coat it evenly.
3. Allow the meat to sit for at least 30 minutes before cooking, to allow the flavors to absorb.
4. Cook the meat as desired.