

Jim's Pork Roast Rub

5 Cloves garlic, chopped

3t Salt

2t Ground pepper

2t Coleman's dry mustard

1.5t Thyme

1t Ground cumin

1t Ground cardamom

1T Olive oil

Combine the dry ingredients. Add the garlic, combine. Add the olive oil and mix until rub is uniformly moistened.

Cut several deep pockets in the roast and insert about half of the rub.

Apply the rest to the top and sides of the roast. Let stand in refrigerator for several hours.

Sufficient rub for a 4-5 lb roast.