Randy's Famous Meat Rub

1 c. Salt
⅓ c. Coarse Black Pepper
2 T. Ground Italian Seasoning
1 T. Garlic Powder
1 T. Onion Powder
1 T. Crushed Rosemary Leaves
1 T. Rubbed Dalmation Sage
½ t. Crushed Thyme

1. Stir contents in a medium-sized bowl.
2. Store in airtight container.
3. For each use, pour entire contents into a medium-sized bowl and stir—then apply rub from bowl.
4. Dry rub: pat meat dry with paper towel, then lightly apply rub evenly over entire piece of meat. Ideal for beef, chicken, pork, and white-meat fish.
5. Wet rub: pat meat with vegetable oil, the apply rub heavily to crust during cooking. Ideal for game and larger cuts of meat (roasts, tenderloin, etc.).