

A TASTE FOR THE GOOD LIFE

RECIPE ROUNDUP

GET GRILLING



Making your own grilling rub is more of an art than a science. Pump up the heat to suit your palate, or cue up the cumin if smoky is more to your taste. Central Market North Lamar's Personal Chef Scot Loranc provides this recipe as a good base-line rub for chicken, quail, shrimp, pork, and beef. Once mixed, the rub can be stored in an air-tight container indefinitely.

Chili Rub

- 1/4 cup Chili Powder
- 1/4 cup Smoked Paprika
- 2 tbsp Garlic Powder
- 1 tbsp Onion Powder
- 2 tbsp Hickory Smoked Sea Salt
- 1 tsp Cracked Black Pepper
- 1 tsp Cayenne Pepper
- 1 tsp Cumin Seed, toasted and ground
- 1 tsp Coriander Seed, toasted and ground

Mix all ingredients in a bowl.



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Cadillac PRESENTS

A TASTE FOR THE GOOD LIFE

FOOD FOR A CAUSE
 \$100 Restaurant Week presented by Central Market offers you the opportunity to raise a helping hand. Restaurant Week is a special event where you can enjoy a three-course dinner for \$10 per person and benefit the South Texas Food Bank and local food banks. During the week of August 17-21 in Dallas, more than 100 restaurants will participate in this event which raises more than \$10,000 for year. Restaurant Week is a great way to support a good cause while enjoying a delicious meal. As part of Restaurant Week, you can also enjoy a Cadillac at an amazing price. Restaurant Week is not to be missed in the North Texas Food Bank. Go to www.southtexasfoodbank.org for more information.

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TRAIL MIX
 At the Texas State Capitol in Austin, Texas, the Texas State Capitol Trail Mix is a popular snack. It is a mix of nuts, seeds, and dried fruit. It is a healthy and delicious snack that is perfect for a picnic or a party. The Texas State Capitol Trail Mix is available at the Texas State Capitol Gift Shop. It is a great way to support the Texas State Capitol and enjoy a delicious snack.