

Slow Cooker Bbq Ribs

A fall-off-the-bone slow cooker rib recipe that will rival your favorite BBQ joint!

Ingredients

- 4 lbs.** spare ribs - trim off excess fat
- 2 tablespoons** season salt
- 2 teaspoons** Worcestershire sauce
- 1 teaspoon** vinegar
- 18 ounces** low sugar BBQ sauce
- 2 tablespoons** brown sugar



Method

Cut ribs to fit in slow cooker

Season ribs with season salt

In a medium bowl mix remaining ingredients until combined

Put first layer of ribs in slow cooker

Pour 1/2 of BBQ mixture over ribs, repeat with remaining ribs and sauce

Coat ribs as much as possible

Cook on low for 6-7 hours, until meat is tender

Remove from slow cooker and place on hot grill for 2-3 minutes per side until a little charred. ENJOY!!

Prep

- Prep: 15 Minutes
- Total Time: 8 Hours

Source: -- (8 servings)
