

Simple Slow Cooker Ribs

Have you been scared of making ribs? Do they sound like a complicated and time-consuming meal? We hope this incredibly easy slow cooker method will change your mind! With just a few ingredients you probably already have on hand, you can turn any hunk of meat into a sweet and tangy meal bursting with flavor!



This recipe is as easy as 1-2-3: Dry rub, bbq sauce, slow cooker. If you want to go the extra mile, you can broil the ribs for a few minutes before serving to caramelize the bbq sauce. Friends and family will think you spent hours on this finger-licking good dish, but really the slow cooker does all the work! Don't be afraid of ribs, try this recipe!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INGREDIENTS

- 5 lbs baby back ribs
- 2-3 cups of your favorite bbq sauce
- 2 tablespoons brown sugar
- 1/2 tablespoon black pepper
- 1 tablespoon salt
- 2 tablespoons paprika

PREPARATION

1. Mix brown sugar, salt, pepper, and paprika in a small bowl. Rub the seasoning on the ribs, and place in the slow cooker with the meaty part of the ribs facing the walls of the slow cooker.
2. Add 2-3 cups of your favorite bbq sauce, making sure to cover all sides of the meat.
3. Set slow cooker on low for 6-8 hours.
4. Optional: Broil ribs in the oven for 5 minutes before serving to caramelize the sauce
5. Serve up hot, enjoy!