

Slow Cooker Barbequed Beef Ribs

Ingredients:

- 1 cup water
- 1 cup ketchup
- 1 (6 ounce) can tomato paste
- 3/4 cup brown sugar
- 1/2 cup vinegar
- 2 tablespoons prepared mustard
- 1 tablespoon salt
- 2 pounds beef back ribs

Instructions:

- 1.Mix water, ketchup, tomato paste, brown sugar, vinegar, mustard, and salt in a slow cooker, stirring to dissolve brown sugar and salt.
- 2.Place short ribs into the sauce and stir to coat. Set cooker on Low, cover, and cook for 8 hours.

source:tomatohero.com