

SLOW COOKER BARBEQUED BEEF RIBS

Helpful Reviews

"I bought pork ribs and went to prepare them for the slow cooker in the morning when I realized that I did not have BBQ sauce! I never made BBQ sauce from scratch before so I checked 77recipes.com like I always do. I chose this one because I had all the ingredients on hand. It was VERY good! I doubled the recipe...and I added a teaspoon of cayenne pepper to give it a little spice with the sweetness. I would do as another poster said and omit the water. It was too liquid for me, I like a thicker sauce. Oh, I also added some honey. Its not too sweet at all. I would actually add more brown sugar next time, and honey, along with the cayenne pepper. This is a great base BBQ sauce to tweak however you like! I also broiled the ribs first like I always do. And I added a large onion to the crock pot. Cooked it on low for 7 hours and it was delish! =)"

"This recipe came out terrific. I seasoned the ribs with salt and pepper then seared them on all sides before adding them to the Slow Cooker. The searing made for a nice, caramelized crust on the outside of the ribs. Cooked these for 7 hours on Low. There was some grease so I simply absorbed it off the top using tongs and a paper towel. Super!"

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE LINK BELOW FOR THE RECIPE AND INGREDIENTS.

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INGREDIENTS

- 4 beef ribs (I had the two smallest ones and was almost too full, so depending who and how many you're serving, and what you're serving it with, you may need more or less)
- 3/4 cup barbeque sauce (try to get an American one with a bit of smoke. We used Sweet Baby Ray's.)
- 2 tablespoons brown sugar
- 1 tablespoon molasses
- 1/4 teaspoon curry powder...

DIRECTIONS

- The basic recipe is barbeque sauce, brown sugar, molasses and curry powder, but you will need to adjust the flavour depending on your barbeque sauce. You could add a bit of cayenne pepper if you like it hot. Your sauce should be sweet, smoky and tangy. Combine your ingredients in a bowl, stir well, then put it in a small saucepan and simmer it on low heat for about 5 minutes. The flavour changes once heated, and if you've added a raw spice like cayenne, you absolutely need to cook it out.
- To cook the ribs, place them in a pot of water and simmer gently for 3 hours. Be careful not to boil them, and in the last half hour just keep checking them to make sure they're tender but not falling off the bone (as they will be too hard to handle).
- Once cooked, baste with your barbeque sauce then cook on a barbeque. You could also just use an indoor grill pan or even roast them in the oven. Baste during cooking and serve the remaining barbeque sauce on the side. You just want to give the ribs a nice crust, as obviously they're

already cooked – depending on your cooking method, they will take 3-10 minutes on each side.

- We served with coleslaw, but you could also serve them with a jacket potato or any other sides you like.
- The meat is also quite nice pulled, mixed with the remaining barbeque sauce, then served on toasted sourdough rolls.

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