

Sweet and Sour Crockpot Ribs

Ingredients

1 cup brown sugar
1/4 cup flour
1/3 cup water
1/2 cup vinegar
2 tablespoons soy sauce
1/4 cup ketchup
1/2 teaspoon ground ginger
1/4 teaspoon garlic powder
3 pounds pork spareribs

Directions

Mix brown sugar and flour in a saucepan.

Add water, then vinegar, soy sauce, ketchup, ginger, and garlic powder. Cook and stir over medium heat until boiling and thickened.

Layer ribs in crockpot, spooning sauce over each layer.

Cover and cook on Low for 10-12 hours or on High for 5-6 hours until ribs are very tender.

Enjoy!