

# Sweet and Sour Crockpot Ribs

## Ingredients:

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

## Directions:

1. In a saucepan, combine the brown sugar and flour.
2. Gradually stir in the water, vinegar, soy sauce, ketchup, ground ginger, and garlic powder. Cook over medium heat, stirring constantly, until the mixture comes to a boil and thickens.
3. Layer the pork spareribs in the crockpot, spooning the sauce over each layer.
4. Cover and cook on Low for 10-12 hours or on High for 5-6 hours, until the ribs are very tender.
5. Enjoy these delicious sweet and sour crockpot ribs!