

## **RECIPE FOR PORK RIBS IN THE CROCKPOT**



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### **Slow Cooker Baby Back Ribs Recipe Allrecipes com**

Directions. Season ribs with salt and pepper. Pour water into slow cooker. Layer the ribs into the slow cooker. Top the ribs with onion and garlic. Cook on High for 4 hours (or Low for 8 hours). Preheat oven to 375 degrees F (190 degrees C). Transfer ribs to a baking sheet. Discard onion and garlic. Coat ribs with barbeque sauce.

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### **Slow Cooker Barbecue Ribs Recipe Allrecipes com**

Directions. In a medium bowl, mix together the ketchup, chili sauce, brown sugar, vinegar, oregano, Worcestershire sauce, hot sauce, and salt and pepper. Place ribs in slow cooker. Pour sauce over ribs, and turn to coat. Cover, and cook on Low 6 to 8 hours, or until ribs are tender.

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Spray a 6-quart or larger slow cooker with nonstick spray. Add the ribs in an even layer. In a small bowl or large measuring cup, stir together the ketchup, molasses, vinegar, hot sauce, chili powder, garlic powder, salt, and pepper.

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And if you like this one, you might be interested in 40 other slow cooker dump recipes that are AMAZING! 2 - 2.5 lbs. 1/2 16 oz. Slice onion and place on bottom of slow cooker. Cut ribs into halves or thirds and place over the onion. Add all spices and garlic on top of the ribs. Add the BBQ sauce and water.

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### **Country Style Pork Ribs In A Crock Pot Recipe Genius Kitchen**

Brown Country Style Pork Ribs in Margarine or Butter. Mix everything and cook in a Crock Pot on High for 3-4 hours. Reduce heat to low for the last hour. Chicken can be used in lieu of Pork. Use the sauce as gravy on mashed potatoes.

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### **Slow Cooker Barbecued Ribs Recipe BettyCrocker com**

Slow-Cooker Polynesian Pork Ribs. Slow-Cooker Country Style Pork Ribs. Slow-Cooker Caribbean Spiced Ribs. Rate and Comment. Slow cooker barbecued ribs are the best way to go I use the basic recipe for pork loin or pork chops as well. The pork loin becomes shredded pork and the chops are just great.

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### **The Secret to Crockpot Ribs Slow Cooker**

THE SECRET TO CROCKPOT (SLOW COOKER) RIBS. Remove the membrane from the back of the ribs. See my video for an easy demo. Just slide your fingers around the side to loosen it up and rip it right off. Give the ribs a dry rub if you want. This step is optional. Some people like a good dry rub first for additional flavor.  
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### **Crock Pot Pork Ribs With Killer Barbecue Sauce Beauty**

Crock Pot Pork Ribs with Killer Barbecue Sauce Crock Pot Pork Ribs with killer Barbecue Sauce is a paleo and low carb favorite at my house. These are so easy and lip-smacking good. And no grill or barbecue required as these lovelies are made in the handy crockpot.

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### **Slow Cooker Barbecue Ribs Cafe Delites**

Spray inside of a 6-quart slow cooker with cooking spray. Remove inner skin (membrane) from ribs and place ribs in slow cooker. Discard skin. Combine bbq sauce, brown sugar, garlic, Worcestershire sauce and cayenne pepper in a small bowl. Mix well to combine and completely cover with half of the sauce.

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