

# Slow Cooker Baby Back Ribs

These slow cooker ribs are the best I've had, short of the actual grilling method of course! They're easy to make by just cooking them in the slow cooker until tender, covering them with barbeque sauce, and finishing them off in the oven. This is what I do when I want ribs during the week — I'm eating them within 30 minutes of getting home, and they turn out perfect every time!

Recipe by **norah** | Updated on April 27, 2023

**Prep Time:** 10 mins

**Cook Time:** 4 hrs 15 mins

**Total Time:** 4 hrs 25 mins

## Ingredients

- 3 pounds baby back ribs, trimmed
- salt and ground black pepper, to taste
- ½ cup water
- ½ onion, sliced
- 1 clove garlic, minced
- 1 (18 ounce) bottle barbeque sauce

## Directions

### Step 1

Season ribs with salt and pepper.

### Step 2

Pour 1/2 cup water into the slow cooker, then add ribs. Scatter onion and garlic over top. Cover and cook on Low for 8 hours or High for 4 hours.

### Step 3

When the ribs are almost finished, preheat the oven to 375 degrees F (190 degrees C).

### Step 4

Transfer ribs from the slow cooker to a baking sheet; discard onion and garlic. Coat ribs with barbeque sauce.

### Step 5

Bake ribs in the preheated oven until sauce caramelizes and sticks to meat, 10 to 15 minutes.

## Tips

Discover the best slow cookers to buy for making our favorite slow cooker recipes.

## Nutrition Facts

---

Per serving: 501 calories; total fat 30g; saturated fat 11g; cholesterol 117mg; sodium 1067mg; total carbohydrate 32g; dietary fiber 1g; total sugars 23g; protein 24g; vitamin c 2mg; calcium 61mg; iron 2mg; potassium 517mg