

## Slow Cooker Ribs



Alyssa Rivers

These Slow Cooker ribs are going to melt in your mouth and fall off the bone! They are cooked low and slow so they are perfectly tender and then covered in a sauce that's absolutely to die for!

★★★★★ 5 from 4 votes



PREP TIME  
10 mins

COOK TIME  
6 hrs 10 mins

TOTAL TIME  
6 hrs 20 mins



COURSE  
Dinner, Main Course

CUISINE  
American



SERVINGS  
6 people

CALORIES  
603 kcal

### INGREDIENTS

- 4 pounds pork baby back ribs
- 1 Tablespoon brown sugar
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups Homemade BBQ Sauce or Store Bought

### INSTRUCTIONS

1. Prepare your ribs by removing the membrane and patting dry with a paper towel.



2. Prepare the rub by combining brown sugar, paprika, garlic powder, onion powder, salt and pepper. Rub evenly on top of the ribs.



3. Cut the ribs in half. Add half of the rack of the ribs into the bottom of the slow cooker. Pour half of the sauce on top and layer with the other rack with remaining sauce. You can also wrap the ribs around the slow cooker if the top will fit on.



4. Cook the ribs on low for 6-7 hours or high for 3-4 hours.
5. Preheat oven to 425 degrees Fahrenheit. Remove the ribs and set on a baking sheet. Pour the sauce on the top. Cook for 10 minutes until the tops get crispy. Brush with additional sauce if needed.



## NUTRITION

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Calories: 603kcal

Fat: 32g

Monounsaturated Fat: 13g

Sodium: 1534mg

Sugar: 34g

Calcium: 96mg

Carbohydrates: 42g

Saturated Fat: 11g

Trans Fat: 1g

Potassium: 721mg

Vitamin A: 585IU

Iron: 2mg

Protein: 37g

Polyunsaturated Fat: 5g

Cholesterol: 131mg

Fiber: 1g

Vitamin C: 1mg

Slow Cooker Ribs <https://therecipecritic.com/slow-cooker-ribs/>