



Garden Fresh Farm Recipes

Slow Cooker Country Style Ribs

Let the slow cooker do all the work. These Slow Cooker Country Style Ribs are easy to make and taste rich and flavorful. These are fork-tender ribs that we enjoy at RizzieFarms.

Ingredients:

2 medium Onions
3 lbs Country Style Pork Ribs (bone-in or boneless)
1/2 cup Rib Spice Rub
1 cup Barbecue Sauce
1 12 oz can beer



Directions:

Spray the crock with cooking spray.

Peel and cut the onions into sixths. Place them in the bottom of the slow cooker.

Pour the beer in the bottom of the crockpot

Coat the ribs with the rib rub. Put the ribs in the crockpot

Place the lid on the slow cooker and cook on Low for 6 to 8 hours, or High for 3 to 4 hours, or until ribs are fork tender.

When done, remove the ribs and the pieces of onion to a serving platter.

Serve with extra bbq sauce for dipping.

