

Foodnity Recipes

Slow Cooker Ribs – Super Easy Recipe

15 min Prep time	**8 h** Cook time	**8 h 15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs pork baby back ribs, trimmed
- [ ] 1/2 cup brown sugar
- [ ] 1/4 cup apple cider vinegar
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp smoked paprika
- [ ] 4 garlic cloves, minced
- [ ] 1 tsp black pepper
- [ ] 1/2 tsp salt

Optional Glaze

- [ ] 2 tbsp ketchup
- [ ] 1 tbsp honey
- [ ] 1 tsp Worcestershire sauce

Instructions

1. Remove the membrane from the back of the ribs; this helps the sauce penetrate.
2. In a bowl, whisk together brown sugar, vinegar, soy sauce, smoked paprika, garlic, pepper, and salt. Add optional glaze if desired.
3. Place ribs in the slow cooker, pour the sauce over, and turn to coat both sides.
4. Cook on low for 8-10 hours, or on high for 4-5 hours, until the meat is tender.
5. Preheat the oven broiler; transfer ribs to a baking sheet, brush with extra sauce, and broil 3-5 minutes until caramelized.

Nutrition per serving

480 kcal	32 g	38 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier kick, add a pinch of cayenne pepper to the sauce.
- For extra smokiness, sprinkle a little liquid smoke before cooking.
- Allow ribs to rest 5 minutes after broiling for best juice retention.