



## *Slow Cooker Baby Back Ribs*



### **Ingredients:**

- Spray of non-stick cooking spray
- 2 TBLS light brown sugar
- 1 TBLS chili powder (we love Ancho)
- 2 tsp smoked paprika
- ½ tsp dried ground thyme
- 1 tsp Kosher salt
- ½ tsp ground black pepper
- 1/8 tsp cayenne pepper
- 3 to 3 ½ lb trimmed pork baby back ribs
- Rick's KC Masterpiece BBQ Sauce

### **Method:**

1. Coat the slow cooker with nonstick cooking spray.
2. Combine the brown sugar, chili powder, paprika, thyme, salt, black pepper, and cayenne.
3. Rub the mixture all over the ribs.
4. Place ribs in slow cooker and cover.
5. Cook on LOW for 7 - 8 hours, or until ribs are tender.
6. Make the Easy BBQ Sauce
7. Remove ribs from the slow cooker and discard the liquid.
8. Turn your broiler to low, or, turn your slow cooker to high.
9. Coat the ribs with the sauce and place under broiler (or back into to the slow cooker).
10. Cook under broiler for about 2 minutes, remove, re-coat with another layer of sauce, and cook for another couple of minutes. Alternatively, let ribs cook on HIGH in slow cooker for 30 minutes.
11. Remove and serve at once, with additional BBQ sauce!