

Sunday Dinner

Slow Cooker BBQ Ribs

Ingredients:

3 lbs. Baby Back Ribs or your choice	1 Clove garlic minced	
Salt and ground pepper to taste	1/2 onion sliced	
1/2 cup water (also very good with root beer)	1 18 oz. bottle BBQ sauce	

Directions:

Season the ribs with salt and pepper. Pour 1/2 cup liquid into slow cooker, then add the ribs. Scatter onion and garlic over the top. Cover and cook on low for 8 hours or on high for 4 hours.

When ribs are almost finished, preheat the oven to 375°. Transfer ribs from slow cooker to baking sheet; discard onion and garlic to coat ribs with BBQ sauce. Bake ribs in oven until sauce caramelizes and sticks to the meat (10-15 minutes). Enjoy!