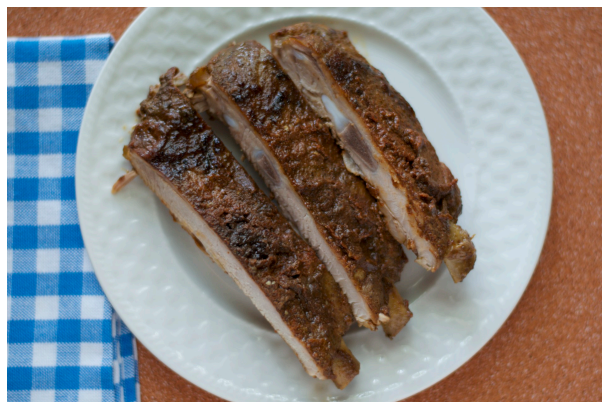


Easy Barbecue Slow Cooker Ribs

<http://wp.me/p2OMyX-2D>

Ingredients:

2 racks of pork ribs, cut in half
for 4 total segments
(approximately 6-7 lb total)
1/2 Tbsp ancho chili pepper
powder
1/2 Tbsp chipotle chili pepper
powder
1/4 tsp cinnamon
1/4 tsp cumin
salt and pepper, to taste
1 whole white onion, sliced
6 cloves garlic, crushed
1 Tbsp of ghee or fat of choice
2 C Brian's Barbecue Sauce



Method:

1. Pre-heat oven to 400°F. Remove membrane from underside of ribs, or score if in a rush, and then cut each rack in half.
2. Sprinkle each side with a dry rub made of ancho chili pepper, chipotle chili pepper, cinnamon, cumin, salt and pepper.
3. Bake on rimmed baking sheets for 15 minutes. While baking, slice your white onion and peel and crush your garlic.
4. Add ghee, garlic cloves, and onion into slow cooker.
5. Brush each rack of ribs with BBQ sauce.
6. Pour any remaining sauce over the stacked ribs in the slow cooker. Cover the slow cooker and cook on medium-low for 6 hours.
7. Remove from slow cooker and allow to rest before cutting.
8. Slice up ribs, and serve!



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