

Apple Butter BBQ Spare Ribs (Slow Cooker)

Courtesy of Six Sisters Stuff
www.musselmans.com

Servings: 6

*3 pounds pork spare ribs
salt (to taste)
pepper (to taste)
1 cup apple butter
1 3/4 cups (18 ounces)
barbeque sauce
1 medium onion, sliced
2 medium apples, peeled
and sliced*

Preparation Time: 10 minutes**Cook Time: 7 hours**

Lightly spray a slow cooker with nonstick cooking spray.

Salt and pepper both sides of the ribs to taste.
Set the ribs in the slow cooker.

In a medium bowl, mix together the apple butter and barbeque sauce until well combined.

Pour the sauce mixture over the ribs.

Top the sauced ribs with onion and apple slices.

Cover and cook on LOW for about seven hours.

Per Serving (excluding unknown items): 132 Calories; trace Fat (1.2% calories from fat); 1g Protein; 34g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 1 1/2 Other Carbohydrates.