

Slow-Cooker Barbecued Spareribs (Slow Cooker)

Marcia McKelvey

The Pennsylvania State Grange Cookbook (1992)

*4 pounds country-style
spareribs
1 can (10 ounce) tomato
soup
1/2 cup cider vinegar
1/2 cup packed brown
sugar
1 tablespoon soy sauce
1 teaspoon celery seed
1 teaspoon salt
1 teaspoon chili powder*

Cut the spareribs into serving-size pieces. Layer in the slow cooker.

In a bowl, combine the tomato soup, vinegar, brown sugar, soy sauce, celery seed, salt and chili powder. Mix well. Pour the mixture over the spareribs.

Cook on HIGH for six to eight hours.

Skim the fat from the juices before serving.

Per Serving (excluding unknown items): 542 Calories; 3g Fat (4.5% calories from fat); 4g Protein; 134g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 3929mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fat; 7 1/2 Other Carbohydrates.