

Slow Cooker BBQ Ribs

★★★★★
4.89 from 9 votes

Prep Time

10 mins

Cook Time

8 hrs

Total Time

8 hrs 10 mins

Making tender, juicy ribs has never been easier. The slow cooker does all the work for you in these Slow Cooker BBQ Ribs.

Total Cost: \$10.98 recipe / \$1.83 serving

Servings: 3 to 6 servings



Ingredients

- 1 medium yellow onion \$0.39
- 2.5 lbs rack pork spare ribs \$8.34
- 18 oz bbq sauce \$1.75
- 1 cup applesauce \$0.45
- 1/2 cup water \$0.00
- to taste salt and pepper \$0.05

Instructions

1. Thinly slice the onion and place it in the bottom of the slow cooker.
2. Cut the ribs into two rib portions. Season with salt and pepper.
3. Arrange half of the ribs in on top of the onion in the slow cooker. Cover with half of the BBQ sauce. Place the rest of the ribs on top and cover with the rest of the BBQ sauce. Pour the apple sauce and water (or whatever liquid you are using) in around the edges of the ribs so it fills in the spaces between meat without washing off all of the BBQ sauce.
4. Secure the lid tightly on the slow cooker, turn on low heat and let cook for 8 hours. When the ribs are done, carefully remove them from the pot. They will be very tender and can fall apart easily so lift gently. Fish out the onions and serve on top of the ribs.

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