# Slow Cooker Ribs

Serves: 6

## Ingredients

1. 1 rack pork ribs* (about 2 lbs)
2. 32 ounces BBQ sauce *
3. salt and freshly ground black pepper
4. 1 teaspoon garlic powder
5. 1 teaspoon onion powder
6. 1 teaspoon light brown sugar

## Directions

1. **Preheat oven to 400 degrees F.**
2. **Season the ribs generously on both sides with salt and pepper. Rub garlic powder, onion powder and brown sugar onto both sides of the ribs.**
3. **Pre-Bake: Line a large baking sheet with tinfoil or parchment paper. Bake the ribs on prepared pan for 15 minutes. Flip the ribs to the other side and bake for another 15 minutes.**
4. **Slow Cook: (I like to use a slow cooker liner, for easy clean-up). Place the rack of ribs around the inside of the slow cooker, meat side facing out. Alternately, cut the ribs into a few sections and place them in the slow cooker. Smother them in some barbecue sauce, reserving some sauce for serving later. Cover and cook on LOW for 4-6 hours, until tender but not falling off the bone.**
5. **Serve warm with extra barbecue sauce slathered on top.**