

SLOW COOKED RIBS

Ingredients:

- 3 pounds pork ribs
- 2 pounds potatoes
- 1 cup BBQ sauce

Seasoning:

- 1 tablespoon smoked paprika
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 2 teaspoons salt
- 1 teaspoon pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon cayenne



Instructions:

- (1) Remove membrane from ribs (if applicable). Pat dry with paper towel.
- (2) Mix together the dry seasoning ingredients and rub all over the ribs on both sides.
- (3) Wrap the seasoned ribs up tight in aluminum foil and place directly into slow cooker. Pierce the potatoes with a fork and add them to the slow cooker as well. Cook on high 3-4 hours, or low 6-8 hours.
- (4) Remove the ribs from slow cooker, spread BBQ sauce on both sides, and broil in the oven (or on the BBQ) until charred.