

Slow Cooker Barbecue Ribs

Ingredients:

- salt
- pepper
- garlic salt
- barbecue sauce (we used Sweet Baby Rays)
- 3-4 lbs. pork long country style ribs, or pork sirloin chops

Directions:

1. Season ribs with salt, pepper and garlic salt.
2. Bake at 350 in oven for 15 minutes, then turn ribs over and bake another 15 minutes.
3. Transfer ribs to slow cooker (you may need to cut them to fit into Mrs. Potts!)
4. Pour bottle of barbecue sauce over top of the ribs.
5. Cook for 6-7 hours on low.
6. Serve along with extra barbecue sauce (optional).

