

Slow Cooker BBQ Ribs

These ribs are so tender and juicy, you'll never want to make ribs any other way! And with one little trick, you'll get the same pleasant-to-the-eye caramelization that you get with baking or grilling!

Ingredients:

- 3lbs/4 kg pork back ribs (2 racks)
- 2 Tbsp Cajun Seasoning
- 2 Tbsp brown sugar
- 1 Tbsp veg oil
- 1 medium onion, finely chopped
- 1 large carrot, finely chopped
- 1 stalk celery, finely chopped
- 2 cloves garlic, finely minced
- 2 tsp dry thyme
- ½ tsp freshly ground sea salt
- ½ tsp freshly ground black pepper
- 1 455ml/16 oz. your favorite chicken and rib bbq sauce
- ½ c. red wine, ie, chianti, cabernet sauvignon, merlot

Trim fat off ribs and remove membrane from underside. Prepare rub by combining Cajun seasoning and brown sugar. Rub equal amounts of rub into both racks of ribs, on both sides. Cut ribs into 2 rib portions and place on shallow baking sheet. Preheat broiler on highest heat and broil ribs until browned, about 5-7 minutes per side. Transfer ribs to slow cooker.

Heat 1 Tbsp veg oil in large skillet over medium high heat. Add in diced onion, carrot and celery and saute until onion is tender. Stir in minced garlic, dry thyme and season with salt and pepper. Add in ½ c. red wine (optional) and simmer until wine has been completely absorbed/evaporated. Remove skillet from heat and stir in full bottle of bbq sauce. Pour

mixture over ribs in slow cooker. Cover slow cooker and set on low heat for 8-10 hours or on high setting for 4-5 hours.

When ready to serve, preheat broiler on highest heat. Remove ribs from slow cooker and place on shallow baking sheet. Spoon a little of the sauce from the slow cooker over ribs. Broil ribs in oven for about 5 minutes until sauce is slightly caramelized. Serve and enjoy!

Kim's Cookology