

SLOW COOKER BBQ RIBS

**4 POUNDS PORK BABY BACK
RIBS**

SALT AND PEPPER TO TASTE

2 CUPS KETCHUP

1 CUP CHILI SAUCE

**1/2 CUP PACKED BROWN
SUGAR**

4 TABLESPOONS VINEGAR

**2 TEASPOONS DRIED
OREGANO**

**2 TEASPOONS
WORCESTERSHIRE SAUCE**

1 DASH HOT SAUCE

**PREHEAT OVEN TO 400
DEGREES F (200 DEGREES
C).**

**SEASON RIBS WITH SALT
AND PEPPER. PLACE IN A
SHALLOW BAKING PAN.
BROWN IN OVEN 15 MIN-
UTES. TURN OVER, AND
BROWN ANOTHER 15 MIN-
UTES; DRAIN FAT.**

**IN A MEDIUM BOWL, MIX
TOGETHER THE KETCHUP,
CHILI SAUCE, BROWN
SUGAR, VINEGAR, OREGANO,
WORCESTERSHIRE SAUCE,
HOT SAUCE, AND SALT AND
PEPPER. PLACE RIBS IN
SLOW COOKER. POUR SAUCE
OVER RIBS, AND TURN TO
COAT.**

**COVER, AND COOK ON LOW
6 TO 8 HOURS, OR UNTIL
RIBS ARE TENDER.**