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Slow Cooker Root Beer BBQ Pork Ribs

Introduction

Slow cooker recipes are beloved for their simplicity and convenience, and this Slow Cooker Root Beer BBQ Pork Ribs recipe is no exception. The combination of tender pork ribs with a sweet and tangy root beer barbecue sauce creates a dish that is sure to impress your family and friends. With minimal effort, you'll have a delicious meal ready to serve for any occasion.

Detailed Ingredients with measures

Pork Ribs: 3 to 4 pounds

Root Beer: 1 cup

BBQ Sauce: 1 cup

Garlic Powder: 1 teaspoon

Onion Powder: 1 teaspoon

Paprika: 1 teaspoon

Salt: 1 teaspoon

Black Pepper: 1 teaspoon

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 6 to 8 hours on low

Total Time: 6 hours 15 minutes to 8 hours 15 minutes

Yield: Serves 4 to 6 people



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Detailed Directions and Instructions

Prep the Ribs

Remove the membrane from the back of the pork ribs for better flavor absorption. Pat the ribs dry with paper towels.

Season the Ribs

Generously rub the dry rub seasoning over all sides of the ribs, ensuring they are well coated.

Prepare the Slow Cooker

Set the slow cooker to low. If available, use a liner for easy cleanup.

Add the Ribs

Place the seasoned ribs into the slow cooker. You may need to cut the ribs into sections to fit properly.

Mix the Sauce

In a separate bowl, combine root beer and your choice of BBQ sauce, mixing well until combined.

Pour the Sauce

Pour the root beer BBQ sauce mixture over the ribs in the slow cooker, ensuring they are well covered.

Cook the Ribs

Cover the slow cooker and cook the ribs on low for 6-8 hours or until tender.

Remove and Finish

Once cooked, carefully remove the ribs from the slow cooker and place them on a baking sheet.

Baste with Sauce

Brush additional BBQ sauce over the ribs for added flavor.

Broil (Optional)

For a caramelized effect, place the baking sheet under the broiler for 3-5 minutes, watching closely to prevent burning.

Serve

Enjoy the ribs warm, paired with your favorite sides.

Notes

Serving Size

This recipe typically serves 4-6 people depending on portion sizes.

Storage

Leftover ribs can be stored in an airtight container in the refrigerator for up to 3 days.

Make Ahead

You can prepare the ribs and store them in the refrigerator overnight before cooking.

Flavor Variations

Consider adding additional spices or using different BBQ sauces to customize the flavor to your preference.

Cooking Time

Cooking time may vary based on the size of the ribs and the specific slow cooker used. Check the ribs for tenderness toward the end of the cooking time.



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Cook techniques

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