



SLOW COOKER BBQ COUNTRY RIBS

NIBBLEDISH CONTRIBUTOR

Ingredients

4 lbs. country-style pork ribs, trimmed; seasoned with salt and pepper to taste

1 (18 oz.) bottle prepared honey barbecue sauce

1/2 cup FRENCH'S® Classic Yellow® Mustard

1 tsp. garlic powder

Instructions

PLACE ribs into 6-qt. slow cooker.

MIX barbecue sauce, mustard and garlic in medium bowl. Pour over ribs and turn ribs to coat.

COVER and cook on LOW for 8 hrs. (or on HIGH for 4 hours) until ribs are fork-tender. Transfer ribs to platter.

SKIM fat from sauce. Stir sauce and serve with ribs.