

Slow cooker BBQ spare ribs

Prep Time: 10 minutes

Cook Time: 7-8 hours

Serves: 4-8

Ingredients

2kg of pork ribs

For the BBQ sauce

500ml BBQ sauce

2 tbsp of brown sugar

3-4 chopped garlic cloves

2 tsp Worcestershire sauce

1 tbsp cayenne pepper (optional)

Rice to serve (optional)

Method

Remove the inner skin from ribs and place ribs in slow cooker.

Combine bbq sauce, brown sugar, garlic, Worcestershire sauce and cayenne pepper in a small bowl. Mix well to combine and completely cover the ribs with $\frac{3}{4}$ of the sauce. Season with a good amount of salt and pepper; cook on a low setting for 7-8 hours or high setting for 3-4 hours.

Refrigerate remaining sauce to use for glazing later.

When ribs are tender and falling apart, transfer them onto an oven tray (or baking sheet), lined with parchment paper using a slotted spoon and tongs. (Lift them carefully as the meat will be very tender and falling off the bone). Baste with half of the the remaining barbecue sauce and cook them in a preheated oven at 200C | 390F for about 10 minutes, or until beginning to char and crisp on the edges. Cut the ribs, serve with the remaining sauce.