

Pull-Apart Crockpot Ribs

Ingredients:

2 tbsp. dry mustard
2 tbsp. paprika
1 tbsp. dried oregano
1 tsp. seasoned salt
1 tbsp. sugar
2 tsp. black pepper
1 12 oz. bottle of dark lager
3-4 lbs. country style ribs

Sauce:

½ cup packed light brown sugar
1/3 cup apple cider vinegar
3 tbsp. ketchup

Directions:

Rub:

In a small bowl, stir together dry mustard, paprika, oregano, seasoned salt, sugar, and pepper.

Ribs:

Remove ribs from packaging and rinse in cool water. Pat dry with paper towels. Pat dry rub onto each rib (save remaining rub). Pour beer and 1 ½ cups of water into crockpot. Stack ribs in slow cooker and cover. Cook on LOW for 9 hours.

Heat grill to medium hot.

Sauce:

Place remaining rub, brown sugar, vinegar, and ketchup in a small saucepan. Bring to a boil over high heat. Reduce heat to medium and simmer 5 minutes, stirring frequently.

Carefully remove ribs from slow cooker and baste with sauce. Grill ribs 6 minutes, turning after 3 minutes.