



## Crockpot Spare Ribs

### Ingredients

4-5 lbs. [Sinclair Family Farm spare pork ribs](#)  
2 tbsp. brown sugar  
1 tbsp. garlic powder  
½ tbsp. smoked paprika  
1 tsp. chili powder  
1 tsp. ground cumin  
1 tsp. ground coriander  
1 tsp. freshly ground black pepper  
1 tsp. salt  
½ cup barbecue sauce



### Method

1. In a small bowl combine the brown sugar, garlic powder, smoked paprika, chili powder, cumin, coriander, salt, and pepper to create the rub.
2. Remove the silver membrane from the back of the ribs. Cut the ribs so they will fit in your slow cooker. Pat them dry with paper towels and massage the dry rub into the ribs. Evenly distribute the rub over the ribs (make sure you get both sides!).
3. Nestle the ribs into the slow cooker, and cook for 7-9 hours on LOW, or 4-5 hours on HIGH
4. 45 minutes before the timer goes off, brush 1/2 cup of barbecue sauce over the ribs. Cover and continue cooking.
5. Slice and serve with additional barbecue sauce (optional).

*Adapted from Food, Folks, and Fun*