

# Smoky BBQ Spare Ribs or Chicken Wings

## PREP TIME:

10 minutes

## COOKING TIME:

LOW: 9 hours  
or  
HIGH: 4 hours

## SERVES:

6



## INGREDIENTS:

3 1/2 lbs pork spare ribs / 4 lbs chicken wings

1 Smoky BBQ Slow Cooker Spice Blend™

1/4 cup cider vinegar (or water)

Your favorite BBQ sauce **or**

*optional BBQ sauce:*

1/2 cup ketchup

1 tsp Worcestershire sauce

2 tbsp brown sugar

4 tsp dijon mustard

## PREPARE RIBS:

rub the spare ribs with the Smoky BBQ blend and place in the slow cooker

add the cider vinegar to the slow cooker

cover and cook on LOW: 9 hours or HIGH: 4 hours

*prepare the BBQ sauce:*

in a saucepan add the ketchup, Worcestershire, sugar and dijon mustard and heat through to combine

remove the ribs and brush with the BBQ sauce to serve

## PREPARE CHICKEN WINGS:

rub the wings with the Smoky BBQ blend and place in the slow cooker

add the cider vinegar to the slow cooker

cover and cook on LOW: 4 hours or HIGH: 1 1/2 - 2 hours

remove wings & brush with BBQ sauce, broil for 5 minutes

serve with jalapeño cornbread, wilted collard greens or coleslaw