

# "Wicked" Ribs

## Slow-Cooker Fall-Off-The-Bone-Ribs

Prep time: 5 minutes

Cook time: 4-5 hours on high or 8-9 hours on low

Yield: 4 servings

Serving size: 3-4 ribs

### Ingredients

8 tsp **Wicked Gourmet Everything Rub**

Approx. 16 ribs/2.5 lbs baby back pork ribs (leave the membrane on the ribs to help hold them together)

$\frac{2}{3}$  cup your favourite **Wicked Gourmet Sauce**

### Instructions

Rub the seasoning on the ribs, completely covering them. Place ribs in slow cooker by standing them up against the walls, meaty part facing wall of slow cooker

Cover and cook on high for about 4-5 hours or on low for 8-9 hours.

Remove from slow cooker (they will be falling off the bone!) and brush with the sauce of choice— serve hot!

You could throw them on the grill to caramelize the sauce! Be careful not to burn!



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**At Wicked Gourmet it's all about flavour and taste!**