

Tasty Pork Ribs

Valee, 2012

Ingredients:

- 1 pack meaty pork back (or side) ribs
- 3 cups Tomato Ketchup
- 1½ cups Chili Sauce (sweet)
- 1 cup white vinegar
- ½ cup Worcestershire sauce
- ½ cup firmly packed brown sugar
- ¼ cup lemon juice
- 2 tbsp smoked paprika
- 2 tsp sea salt
- 3 cloves garlic, peeled and crushed

Cut meat into single rib portions.

Sear in a frying pan with a little oil then place into a slow cooker. Mix sauce ingredients and cover ribs. Cover and cook on low for 6 – 8 hours.

Enjoy!