



Ribs & Beans -Crockpot

Ingredients:

4 lbs. bone in ribs cut apart
pork rub, your choice
onion cut into 1-inch pieces
15 oz. pork n' beans
15 oz. black beans
15 oz. kidney beans
1-1/2 cup BBQ sauce, your choice
1/2 tsp liquid smoke
1 cup hot water



Instructions:

Remove ribs from the package; I prefer not to rinse mine. If needed, cut the ribs apart. Rub with pork rub. Line a half-sheet pan with foil, place a rack inside if available. Broil ribs 10 minutes each side. Line crockpot with a liner, place ribs at bottom. Chop onion and mix with remaining ingredients, then pour over ribs. Cook on low for 8 hours.



Note From Cook: skim fat off the top of the meat when it is done with a deep spoon or ladle and discard before serving.

This can be made in a dutch oven as well. Cover the dish in a dutch oven and place in a 350°F oven and bake for 4 hours.

"This meal is a family favorite for sure! It may sound boring, but it is delicious!" - Tammy