

# **Pork-n-Beans -Crockpot**

**4 LBS. RIBS (BONE-IN) CUT APART**

**1 CAN PORK N BEANS**

**1 CAN BLACK BEANS**

**1 CAN KIDNEY BEANS**

**PORK RUB (YOUR CHOICE)**

**1 1/2 CUP BBQ SAUCE (YOUR CHOICE)**

**ONION CUT INTO 1 INCH PIECES**

**1/8 TSP. LIQUID SMOKE**

**1 CUP HOT WATER**

Take ribs out of package. I do not like to rinse mine. Cut ribs apart if you need to. Rub them down with pork rub. Line a 1/2 sheet cake pan with heavy duty aluminum foil. Put a cookie cooling rack in it (or roasting rack if you have one) Broil ribs in oven 10 minutes per side. Put crockpot liner in pot. Place ribs in bottom of your crock. Cut onion up and place in large bowl with remaining ingredients. Stir well. Pour over ribs. Cook on high for 4 hours or low on 8 hours.

*NOTE FROM COOK: skim fat off top of meal when it is done with deep spoon or ladle and discard before serving.*

***This meal is a family favorite for sure!***

***I use Weber rub and Sonny's sweet BBQ sauce.***