

Slow Cooker Baby Back Ribs

Ingredients:

- 3 pounds baby back ribs
- salt and pepper to taste (*we like to use [mineral salt](#) or [Lawry's garlic salt](#)*)
- 1/2 c. broth
- 1 onion, sliced
- 1 clove garlic, minced
- 1 (18 ounces) bottle barbeque sauce

Directions:

Sprinkle the ribs with salt and pepper.

Pour water into the slow cooker.

Place the ribs into the slow cooker. Top with onion and garlic.

Cook on High for 4 hours or Low for 8 hours.

Preheat oven to 375.

Once cooked, transfer ribs to a baking sheet. *Discard onion and garlic.* Coat ribs with barbeque sauce.

Bake 10 to 15 minutes.