



Baby Back Ribs in a Slow Cooker

These [slow cooker bbq ribs](#) in the Slow Cooker are incredible! Incredible taste, tenderness, and succulents. They gracefully slide off the bone and melt in your tongue like no other.

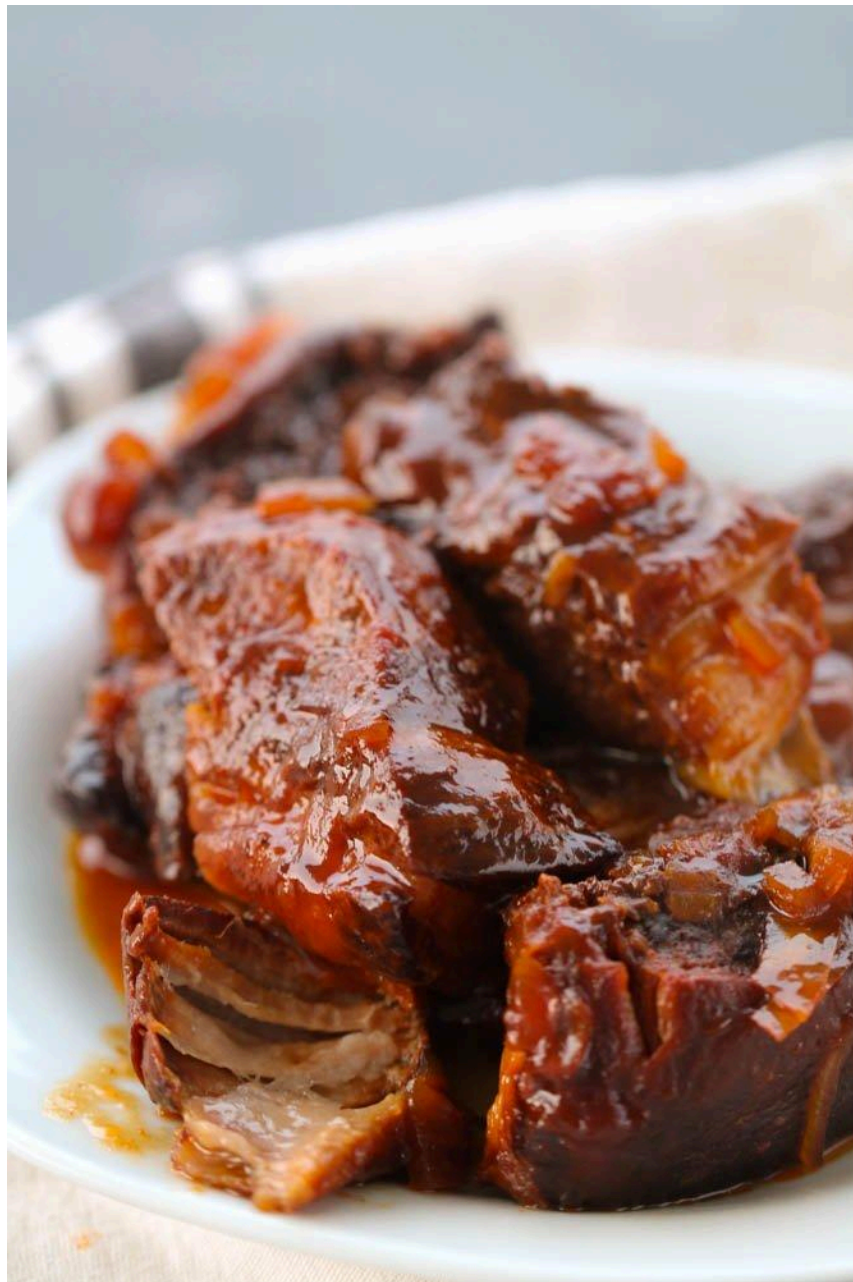
Why these Crockpot BBQ baby back ribs will be a hit:

Extremely simple and low-maintenance: These ribs are cooked on LOW for 6 hours and then broiled for 2-4 minutes at the end to create that wonderful caramelization. For the most part, this is a hands-off dish.

They're really soft and fall off the bone, but they don't turn into "pulled pork." It's the ideal compromise.

The dry rub on the ribs is out of this world! For that typical BBQ ribs flavour, use a lot of aromatic spices and brown sugar.

Use your favourite BBQ sauce to make this dish: Use your favourite store-bought BBQ sauce to keep things straightforward, convenient, and uncomplicated. Alternatively, try [fresh fruit salad](#).



Slow Cooker Dimensions and Shape

This Crockpot 6-quart slow cooker comes highly recommended. Use a 6-quart slow cooker or bigger to fit a whole rack of baby back ribs. Make sure everything fits and that the lid can be completely closed. Use a round or oval slow cooker depending on the shape of the slow cooker.

Curl the ribs around the sides of the slow cooker if possible. Because it promotes equal cooking and heat dispersion, it is my favourite method. This also guarantees that the water does not come into direct contact with the mass of the meat, which aids in achieving the desired flesh texture.

Ribs with a Dry Rub Seasoning

Speaking of dry rubs, this rib seasoning is out of this world! It's a straightforward rub prepared with brown sugar and fragrant spices that can be found in almost any place.

The dry rub for these slow cooker BBQ ribs contains the following ingredients: salt, pepper, brown sugar, smoked paprika, chilli powder, ground cumin, garlic powder, onion powder, garlic powder, onion powder Feel free to add any other spices that you choose.