

Tender Zesty Ribs

Ingredients: 4lbs of pork spare ribs

1 to 2 tbsp of oil

1 1/2 cups of apple cidar vinegar

1 cup ketchup

1/4 cup sugar

1/4 cup Worcestershire sauce

2 cloves of garlic, minced

2 tsp ground mustard

2 tsp paprika

1-1 1/2 tsp of salt

1/4 tsp pepper

Directions:

1. Cut ribs into serving size pieces. Brown tops and bottoms in oil in a large skillet.
2. Combine the rest of the ingredients in a slow cooker. Put ribs in the slow cooker, submerging the ribs in the sauce.
3. Cover. Cook on low 4-6 hours, or until meat is tender and starting to fall off the bones.
4. Lift ribs onto a platter. Spoon sauce over top.