

Crock Pot BBQ Ribs

Ingredients

½ tsp black pepper
½ tsp white pepper
⅓ tsp cayenne pepper
⅝ tsp ground cumin
¼ cup brown sugar
⅝ Tbsp paprika
1 tsp salt
2 ½ lbs beef ribs
1 bottle of barbecue sauce

Directions

1. Combine rub ingredients mixing well.
2. Rub on all sides of ribs.
3. Place ribs meaty side up in crock pot.
4. Cover; cook on low for 6 hours
5. Drain the grease from the crock.
6. Place the ribs back in and cover with bbq sauce.
7. Cook for another hour.