

Dr Pepper Pork Ribs

By Deb Allen of Allen's Acres

2-3 racks of kunekune pork ribs (enough to fill large stock pot 3/4 full)
2-2 liter bottles Dr Pepper room temp (amount needed varies as to quantity of ribs)
4 bay leaves
BBQ sauce of choice (bought or homemade)

Add ribs to a large stock pot on the stove (may need to cut to fit as needed). Completely cover meat with Dr Pepper. Add bay leaves. Bring to boil (watch for foaming...reduce heat if needed). Boil for 3 hours. Remove and drain. Remove bay leaves.

Finish by one of the three methods below.

Grill: Place Ribs on the grill and cook for 3-5 minutes on each side. While on the grill, brush with desired amount of bbq sauce. Repeat on the other side. Serve warm.

Oven: Follow the recipe exactly the same (boil the ribs), but instead of grilling, put your ribs on a sheet pan, cover with BBQ sauce, and cook in the oven at 350°F for 30-40 minutes.

Slow cooker: Place your racks of ribs in the crock pot, season with salt and pepper, then pour the Dr. Pepper over top. Cook on LOW for 6-8 hours, or HIGH for 4. After they have cooked, remove the liquid and bay leaves from the crockpot and add BBQ sauce to the ribs. Cook for an additional 30 minutes or so.