

## **Cowboy Ribs**

adapted from 5 Ingredients or Less Slow Cooker Cookbook by Stephanie O'Dea

### **Ingredients**

For the rub:

2 Tb each: smoked paprika, cumin, sugar, chili powder

1 Tb salt

1 slab of pork ribs intact

1 15-oz can of baked beans

### **Instructions**

Rub mixture onto the slab of ribs. Stand them up to cook in the crockpot for 6 hours on low. Add a can of baked beans and cook on high for an hour. Remove from the pot and use a slotted spoon for the beans.

This recipe originally called for a jar of pickled jalapenos to go in the crock pot first and a chuck roast instead of the ribs.