

Busy Day Crockpot Ribs

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Ingredients

1 rack pork baby back ribs	mustard
2 Tb Cajun seasoning	1 tsp hot Hungarian paprika
1 onion, sliced	1 tsp black pepper
1 cup ketchup	½ tsp onion powder
1/2 cup brown sugar	½ tsp garlic powder
1/3 cup apple cider vinegar	½ tsp salt
1/3 cup orange juice	½ tsp liquid smoke
1/4 cup molasses	¼ c cold water
2 tablespoons Worcestershire sauce	¼ c corn starch
1 tablespoon whole grain Dijon	

Instructions

To begin, remove the membrane from the back of a rack of baby back pork ribs. Cut the ribs into “two bone” sections. Sprinkle the Cajun seasoning all over the ribs. Rub the seasoning all over. Set those aside for a moment. Layer the ribs and sliced onion in your crockpot. Now for the sauce. In a bowl, combine the ketchup, brown sugar, apple cider vinegar, orange juice, molasses, Worcestershire sauce, whole grain Dijon mustard, hot Hungarian paprika, black pepper, onion powder, garlic powder, salt and liquid smoke. Mix it all together. Pour this all over the top of the ribs. Cover and cook on low for 8 hours. When the ribs are done cooking, place them on a platter and keep them warm. Pour the cooking liquid through a sieve into a saucepan. Using a ladle or skimmer, skim off the excess grease from the top of the liquid and discard. Heat the remaining liquid to a gentle boil. In a small glass, mix together 1/4 cup each cold water and corn starch. Pour it into the saucepan, stir and let it cook together for a minute, until thickened. Grab your gorgeous ribs. Pour half of the sauce over the ribs. Put the other half in a serving dish and serve with the ribs. Enjoy these tender ribs with your favorite sides.