



Country Style Pork Ribs

Serves 4

Ingredients:

2 lb. boneless country-style pork ribs
1 onion
2 cups tomato juice
1/2 cup brown sugar
1/4 cup cider vinegar
1/4 cup ketchup
2 tablespoons Worcestershire sauce
1 teaspoon ground mustard
1/4 teaspoon chili powder

Directions:

1. Place ribs and onion in a 3-quart slow cooker.
2. In a bowl, combine the tomato juice, brown sugar, vinegar, ketchup, Worcestershire sauce, ground mustard and chili powder. Pour over ribs.
3. Cover and cook on low for 6 hours or until ribs are very tender and fully cooked.

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Week: 201219

RecipeIntro: Tender, juicy and full of flavor.

CookingMethod: Slow Cooker