NAKED RIBS IN THE CROCKPOT

(from Kathy, who adapted it from an oven-roast recipe and served at a family get-together where it received wild acclaim)

Ingredients

1 T. ancho chili powder
2 tsp. kosher salt
2 tsp. celery powder or celery flakes
2 tsp. ground coriander
2 tsp. garlic powder
2 tsp. onion powder
2 tsp. ground mustard seed
2 tsp. dried oregano
2 tsp smoked paprika
2 tsp fresh cracked black pepper
1 T. Famous Dave's Dry Rub or Grill Mates Memphis Pit BBQ Rub or similar dry rub
¾ cup apple cider
1 slab babyback ribs, about 3 lb
Barbecue Sauce of your choice, if desired

Directions

1. Prepare ribs: clean and remove the silver membrance off the back. (Silver is tendon and will not break down, no matter how long you cook it.) For directions, watch this youtube video: https://youtu.be/AgKxbB5r-fE Remove extra fat as desired, and cut into sections. Place ribs in big plastic ziplock.

2. Combine dry seasonsings. Add to ribs in ziplock. Toss to cover all. Place in refrigerator overnight.

3. Put in crockpot with cider. Cook on low for about 8-10 hrs. (If desired: chill and remove fat.)

4. Serve with bottled BBQ sauce of your choice if desired.