

# Dr Pepper Ribs

Dr Pepper Ribs in the slow cooker absolutely fall off the bone and have the best flavor! This recipe takes only a few simple ingredients and tastes great every time.

Course: Dinner Author: Jill



5 from 10 votes

## Ingredients

- Ingredients:
- 4.5 lbs. country style pork ribs
- 2 12oz. cans Dr. Pepper soda, divided
- 3/4 cup BBQ sauce
- 2 tsp. liquid smoke
- 1 tsp. garlic powder
- 1 tsp. ground black pepper

## Instructions

1. Directions:
2. In the slow cooker, pour 1 can of soda over ribs.
3. Cover and cook on low for about 7 hours or on high for about 4.
4. Preheat oven to 400 degrees F and line a baking sheet with foil.
5. Place a wire rack on prepared baking sheet.
6. Stir together BBQ sauce, liquid smoke, garlic powder and pepper with 1/2 cup Dr. Pepper.
7. Move ribs from the slow cooker to wire rack.
8. Brush ribs with sauce and bake for 15 minutes.
9. Flip ribs, brush again and bake for an additional 15 minutes.
10. Serve hot with remaining sauce.