

Slow Cooker Dr. Pepper Ribs

Pork Baby Back Ribs Smothered in Dr. Pepper and Barbecue sauce with a touch of liquid smoke. So much easier than grilling.

Prep Time	Cook Time	Total Time
15 mins	8 hrs	8 hrs 15 mins



4.97 from 31 votes

Course: Main Course Cuisine: American Keyword: dr. pepper ribs
 Servings: 6 Calories: 786kcal Author: Sarah Olson

Equipment

- Slow Cooker Size: 5-quart or larger

Ingredients

- 4 lbs. rack baby back pork ribs (1 rack is usually about 3-4 pounds, any size that will fit in the slow cooker will work fine.)
- 1/4 tsp. pepper
- 1/2 tsp. garlic powder
- 1 tsp. hickory liquid smoke
- 1 cup barbecue sauce (I use Sweet Baby Rays)
- 12 oz. can Dr. Pepper

Instructions

1. Remove the sinew from the ribs (it's the white slimy thing on the rounded back part of the ribs.) I do this by lifting a edge of it up with a knife, then grabbing it with 2 fingers. If your lucky the entire things will come off in one pull.
2. Cut the ribs in to 4 even sections, or in half. Doesn't matter how you slice it.
3. Add to the slow cooker
4. Sprinkle over the pepper, garlic powder and add the liquid smoke.
5. Drizzle over the barbecue sauce.
6. Pour the Dr. Pepper in.
7. Cover and cook on LOW for 8 hours without opening the lid during the cooking time.
8. Serve with additional barbecue sauce if desired

Notes

Out of Dr. Pepper? A coke or root beer works just as great in this recipe.

Nutritional values are approximate, please use your own calculations if you require a special diet. The values below are for 1/6 of the recipe.

Nutrition

Calories: 786kcal | Carbohydrates: 26g | Protein: 58g | Fat: 50g | Saturated Fat: 18g | Cholesterol: 209mg | Sodium: 765mg | Potassium: 858mg | Fiber: 1g | Sugar: 22g | Vitamin A: 175IU | Vitamin C: 0.2mg | Calcium: 109mg | Iron: 2.6mg

Slow Cooker Dr. Pepper Ribs <https://www.themagicalslowcooker.com/slow-cooker-dr-pepper-ribs/>