

Slow Cooker Louisiana Ribs (Cajun Style)

Make this slow cooker ribs that have a touch of heat! No need for take out when you have a recipe like this up your sleeve.

Prep Time	Cook Time	Total Time
20 mins	8 hrs	8 hrs 20 mins



4.89 from 9 votes

Course: Main Course Cuisine: American Keyword: cajun ribs
 Servings: 4 Calories: 354kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger

Ingredients

- 1 rack pork baby back ribs
- 1/2 cup water

For the dry rub

- 1 Tbsp. paprika
- 2 tsp. salt
- 2 tsp. garlic powder
- 1 tsp. pepper
- 3/4 tsp. onion powder
- 3/4 tsp. dried leaf oregano
- 3/4 tsp. dried leaf thyme
- 1/2 tsp. cayenne pepper
- 1/2 tsp. creole seasoning
- 1/4 tsp. crushed red pepper flakes
- 1/4 cup packed brown sugar

For the barbecue sauce

- 1 cup barbecue sauce use your favorite!
- 1/2 tsp. molasses
- 1/2 tsp. creole seasoning
- 1/4 tsp. garlic powder
- 1/8 tsp. onion powder

Instructions

1. Mix the dry rub ingredients in small bowl, and the barbecue sauce ingredients in a small bowl, set aside.
2. Put the ribs on a large cutting board, flip them over so the curved side is up. Remove and discard the silver skin, I do this but getting my fingers under middle edge on one side and

pulling up, most of the time I can get it off in one piece. Cut the ribs into 4 even portions. I do this because it fits nicely in the slow cooker.

3. Using your hands rub the dry rub on the ribs on both sides. Place the rib pieces into the slow cooker that has been sprayed with non-stick cooking spray. Take half of the barbecue sauce and spread over the ribs (being careful not to contaminate the rest of the barbecue sauce with the raw meat, that sauce will be used later when the ribs are cooked.) Add the 1/2 cup water around the ribs.
4. Cover and cook on Low for 8 hours without opening the lid during the cooking time.
5. Brush the remaining barbecue sauce on the ribs.
6. Enjoy!

Notes

I don't want to make a homemade rub, what can I use?

Try a pulled pork seasoning packet, works great in the slow cooker on ribs (and pulled pork too!).

Nutrition

Calories: 354kcal | Carbohydrates: 47g | Protein: 15g | Fat: 12g | Saturated Fat: 4g | Cholesterol: 49mg | Sodium: 1967mg | Potassium: 430mg | Fiber: 2g | Sugar: 38g | Vitamin A: 1368IU | Vitamin C: 1mg | Calcium: 67mg | Iron: 2mg

Slow Cooker Louisiana Ribs (Cajun Style) <https://www.themagicalslowcooker.com/slow-cooker-louisiana-ribs/>