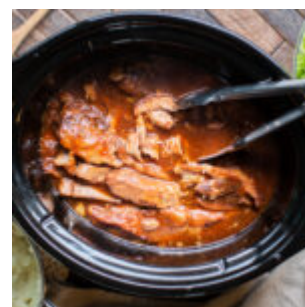


Slow Cooker Sweet and Sour Country Style Ribs

Slow Cooker Sweet and Sour Country Style Ribs are easy to make and are sweet and tender.



Prep Time	Cook Time	Total Time
5 mins	8 hrs	8 hrs 5 mins



5 from 1 vote

Course: Main Course Cuisine: American

Keyword: Sweet and sour ribs Servings: 10 Calories: 450kcal Author: Sarah Olson

Equipment

- Slow Cooker Size: 5-quart or larger

Ingredients

- 4 lbs. country style pork ribs (you can use less or more, will work fine)
- 10.5 oz. Campbell's tomato soup (do not add water)
- 1 cup brown sugar
- 1/2 cup apple cider vinegar
- 2 Tbsp. Worcestershire sauce

Instructions

1. Add the soup, brown sugar, apple cider vinegar, Worcestershire sauce to the slow cooker. Stir until combined.
2. Add the ribs to the sauce and turn them in them so they are coated with the sauce.
3. Cover and cook on low for 7-8 hours.
4. When the cooking time is done, degrease the sauce. I do this by laying paper towels over the sauce and lift up. The grease will stick to the paper towels.
5. Serve and enjoy!

Notes

Nutritional values are approximate. Please use your own calculations if you require a special diet. Values below are for 1/10 of the recipe

Nutrition

Calories: 450kcal | Carbohydrates: 26g | Protein: 35g | Fat: 21g | Saturated Fat: 4g | Cholesterol: 134mg | Sodium: 262mg | Potassium: 805mg | Sugar: 24g | Vitamin A: 130IU | Vitamin C: 4.2mg | Calcium: 65mg | Iron: 2.1mg

Slow Cooker Sweet and Sour Country Style Ribs <https://www.themagicalslowcooker.com/slow-cooker-sweet-and-sour-country-style-ribs/>