



## [Slow Cooker Spicy Pork Spareribs Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook time: 6-7 hours

Total Time: 11 hours (marinade may be done overnight)

### **Slow Cooker Spicy Pork Spareribs Mise en Place:**

- Small Bowl
- [Measuring Spoons](#)
- Knife
- [Sealable Plastic Bag](#) or Covered Bowl
- [Measuring Cup](#)
- [Slow Cooker](#)
- [Sheet Pan](#)
- [Wire Baking Rack](#)

### **Slow Cooker Spicy Pork Spareribs Recipe**

- 3 lbs Pork Spareribs (1 slab spareribs: usually 2½ to 3½ pounds, also called pork side ribs)
- 1 tsp Seasoned Salt
- 1 tsp Pepper
- ¼ tsp Garlic Powder
- 1 tsp Paprika (smoked if you have it, if not, regular is fine)
- ½ tsp Allspice
- ½ tsp Thyme
- ½ tsp Dried Chili Flakes
- ½ cup Water
- ½ cup Barbecue Sauce

### **Slow Cooker Spicy Pork Spareribs Directions:**

- Wash and pat dry the ribs.
- Combine all dry seasonings: seasoned salt, pepper, garlic powder, paprika, allspice, thyme,

dried chili flakes, in a bowl.

- Rub the seasoning onto the ribs on one side, flip, rub the second side.
  - With a sharp knife, carefully separate all the ribs and place in a covered bowl, or a [sealable plastic bag](#).
  - Allow spareribs to marinate for 4 hours minimum, or overnight, but do not to exceed 24 hours
  - Place a cup of water in the bottom of a [slow cooker](#) and carefully lay the marinated ribs so that they are not all laying in the same direction and stuck together. Cross the bones slightly to leave more surface area available for the heat to reach the ribs.
  - Cook on low for 6 – 7 hours or high for 4 – 5 hours.
  - When spareribs cooking time is complete in the slow cooker, place a [wire rack](#) on a [sheet pan](#) and lay the spareribs on the [wire rack](#) meatiest sides up.
  - Brush the spareribs with the BBQ sauce.
  - Place the spareribs in the oven on broil for approximately 3 -4 minutes or until the barbecue sauce on the spareribs begin to caramelize.
  - Remove the spicy pork spareribs from the oven and let rest for 5 minutes.
  - Serve hot.
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- Makes 2 servings Spicy Pork Spareribs