

Foster's Body & Paint

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Smoky Apple Butter Ribs

Ingredients:

- 3 lbs. pork boneless country-style ribs
- 3/4 tsp. salt
- 1/2 tsp. pepper
- 1 medium onion, sliced
- 1/2 cup Apple Butter
- 2 Tbsp. packed brown sugar
- 1 Tbsp. liquid smoke
- 2 cloves garlic, finely chopped

Preparations:

- 1.) Sprinkle ribs with salt and pepper. Place in 4-quart slow cooker. Cover with onion slices.
- 2.) Mix remaining ingredients; pour over ribs and onion.
- 3.) Cover and cook on low heat setting 8 to 10 hours.
- 4.) Remove ribs to warm platter; keep warm. Strain juices. Pour juices from slow cooker into 1-quart saucepan. Heat to boiling over medium-high heat; reduce heat to medium. Cook about 5 minutes or until sauce has slightly thickened. Serve sauce with ribs.



Makes 4 servings

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