

Sweet 'n' Sour Rib

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Recipe Source

Servings: 8



If you're looking for a change from typical barbecue ribs, you'll enjoy this recipe my mom always prepared on birthdays and special occasions. The tender ribs have a slight sweet-and-sour taste that my family loves. I usually serve them with garlic mashed potatoes and a salad or coleslaw.

—Dorothy Voeltz, Champaign, Illinois

Ingredients

3 to 4 pounds boneless country-style pork ribs
1 can (20 ounces) pineapple tidbits, undrained
2 cans (8 ounces each) tomato sauce
½ cup thinly sliced onion
½ cup thinly sliced green pepper
½ cup packed brown sugar
¼ cup cider vinegar
¼ cup tomato paste
2 tablespoons Worcestershire sauce
1 garlic clove, minced
Salt and pepper to taste

Cooking Method

Place ribs in an ungreased 5-qt. slow cooker.

In a bowl, combine the remaining ingredients; pour over the ribs.

Cover and cook on low for 8-10 hours or until meat is tender.

Thicken the sauce if desired.