

TIM FARMER'S COUNTRY KITCHEN

RIBS (4-HOURS)

Ribs

Dry Rub

Cut ribs individually and place in crock-pot. Cover both sides with dry rub and cook on high for 4 hours.

BBQ sauce

Red pepper flakes

Black pepper

Sesame seeds



Remove and place on baking sheet. Add red pepper flakes and black pepper to bbq sauce and brush on both sides of ribs. Sprinkle with sesame seeds.

Place in oven on 375 degrees until sauce starts to bubble. Remove and serve.