



## **Ribs (Slow Cooker St. Louis Style)** made with **Rustlin' Rob's Pig Squeal Rub** and **Absolutely Wild BBQ Sauce**

HEAT LEVEL: MEDIUM

### **Ingredients**

3 pounds St. Louis style ribs, trimmed (cut silver skin off)

[Rustlin' Rob's Pig Squeal Rub](#)

1 bottle [Rustlin' Rob's Absolutely Wild BBQ](#) sauce

1 Large onion cut into rings

### **Directions**

1. Spray slow cooker with non-stick spray.
2. Season ribs generously with [Pig Squeal Rub](#)
3. Layer the ribs and onion in the slow cooker. I like to cut them in sections of 4 or 5 ribs and stand the sections up.
4. Cook on High for 4 hours (or Low for 8 hours).
5. Preheat oven to Broil.
6. Transfer ribs to a baking sheet. Coat ribs with barbeque sauce.
7. Broil in preheated oven until the sauce caramelizes and sticks to the meat, turn and finish on other side.