

Sweet and Spicy Baby Back Ribs with Raspberry Chipotle Sauce

Indulge in the succulent harmony of sweet and spicy with these



OVEN
300°F

TIME
7 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

2 racks baby back ribs (about 2 lbs)
¾ cup raspberry jam
... cup chipotle peppers in adobo sauce, minced
... cup ketchup
2 tablespoons apple cider vinegar
2 tablespoons brown sugar
1 teaspoon garlic powder
¾ teaspoon onion powder
... teaspoon salt
... teaspoon black pepper

DIRECTIONS

1. Prep the Ribs: Remove the silver skin membrane from the back of the ribs for maximum tenderness.
2. Cut racks into halves or thirds so they fit easily in your slow cooker.
3. Make the Sauce: In a small bowl, mix together raspberry jam, minced chipotle peppers, ketchup, vinegar, brown sugar, garlic powder, onion powder, salt, and pepper until well combined.
4. Coat the Ribs: Rub the sauce all over the ribs, making sure each piece is fully coated.
5. Slow Cook: Arrange ribs in the slow cooker standing up or curled along the edges.
6. Pour any remaining sauce on top.
7. Cover and cook on low for 6-8 hours, or until the ribs are fork-tender.
8. Optional Broil: For a caramelized finish, transfer cooked ribs to a foil-lined baking sheet.
9. Broil on high for 5-7 minutes until edges begin to crisp and glaze bubbles.
10. Serve: Spoon extra sauce from the slow cooker over the ribs before serving.

SWAPS & NOTES

& Swaps Raspberry Jam : Seedless is ideal for a smooth glaze, but use what you have.

Chipotle in Adobo : Adjust the quantity for more or less heat.

Ketchup Base : You can swap in tomato paste for a richer, tangier base-just adjust sweetness.

Ribs : Pork spare ribs or boneless ribs also work, but adjust cooking time slightly.

TIPS FOR SUCCESS

Remove the silver skin from the ribs-it helps the sauce soak in and the meat tenderize fully.

Adjust spice by adding more or less chipotle to taste.

Don't skip the broil if you want that sticky, rib shack texture on top.

Use a slow cooker liner for easier cleanup if desired.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sweet-and-spicy-baby-back-ribs-with-raspberry-chipotle-sauce/>