

Set-It-and-Forget-It BBQ Ribs: The Easiest Crockpot Method

: your new favorite way to get that slow-cooked, saucy goodness with



OVEN
350°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 2 cups barbecue sauce (use your favorite brand or homemade)
- 2 tbsp brown sugar
- 3 cloves garlic, freshly minced
- 2 tsp Worcestershire sauce
- 1 tsp cayenne pepper (optional)
- 4-5 lbs baby back ribs

DIRECTIONS

1. ? Step 1: Make the Marinade: In a large zip-top bag, combine:
2. BBQ sauce
3. Brown sugar
4. Garlic
5. Worcestershire sauce
6. Cayenne pepper (if using)
7. Seal the bag and knead gently to mix the ingredients.
8. ? Step 2: Add the Ribs: Open the bag and place the ribs inside. Seal again and shake the bag to ensure every rib is coated evenly with sauce.
9. ? Step 3: Prep the Crockpot: Spray the inside of your Crockpot with nonstick spray.
10. Remove ribs from the bag and arrange in the slow cooker, layering if needed. Pour about $\frac{3}{4}$ of the sauce from the bag over the ribs.
11. ? Step 4: Cook Until Tender: Choose your doneness:
12. High for 4-5 hours: for classic fall-off-the-bone ribs
13. Low for 9 hours: ultra-soft, melt-in-your-mouth ribs
14. Low for 7 hours: tender, but ribs still hold shape for slicing
15. ? Step 5: Serve with Extra Sauce: Reserve the remaining BBQ sauce for the table so everyone can drizzle or dip as they please!

TIPS FOR SUCCESS

Use meaty baby back ribs for best results Trim excess fat for a cleaner bite Want that grilled finish?

Broil the ribs for 3-5 minutes after slow cooking for a sticky char. Store leftovers in the sauce—they get even better the next day.

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

Original recipe: <https://chefmaniac.com/set-it-and-forget-it-bbq-ribs-the-easiest-crockpot-method/>