Slow Cooker Memphis Style Ribs

Ribs

2 Tablespoons paprika

1 Tablespoon brown sugar

1 Tablespoon salt

2 teaspoons pepper

2 teaspoons onion powder

2 teaspoon garlic powder

5-6 pounds of St. Louis Style spareribs

Barbecue Sauce

3/4 cup ketchup

6 Tablespoons apple juice

2 Tablespoons molasses

2 Tablespoon cider vinegar

2 Tablespoons Worcestershire Sauce

1 Tablespoon yellow mustard

3/4 teaspoon pepper

Combine paprika, sugar, salt, pepper, onion powder and garlic powder.

Reserve 1 T. spice mixture and sprinkle remaining mixture over ribs.

Arrange ribs vertically in slow cooker with thickest part of rib down. Cook on low 6-7 hours.

Combine sauce ingredients and reserved spice mixture in a small saucepan. Bring to a boil. Reduce heat and simmer 10 minutes or until slightly thickened and reduced.

Remove ribs from slow cooker and let rest for 10 minutes - uncovered.

Place ribs on a foil lined baking sheet and brush with sauce and put under broiler for 3-4 minutes until lightly charred.

Remove ribs from oven. Cover and let rest 15 minutes before serving.Cut ribs apart before serving.