

Brown Sugar & Soy Crock Pot Ribs

With a Warm Potato Carrot Salad and Sweet Pickle Vinaigrette

December 2015, by Camine Pappas – Inspired by a recipe on AllRecipes.com

Serves 4

INGREDIENTS:

2 ½ lbs pork loin ribs, separated with bone in (any pork is fine. I like the bone in. MORE flavor in the broth!!!)

MARINADE:

1/3 C packed light brown sugar
½ C honey
¼ C soy sauce
½ t garlic salt
¾ C water
½ yellow onion rough chopped
1 T corn starch
Salt and Pepper to taste

SALAD:

1 very large or 2 small russets chopped into a small dice, no need to peel.
2 large carrots also diced small
4-5 sweet pickles, diced
2 T sweet pickle juice
1 T fresh squeezed lemon juice
2 T mayonnaise
¼ t dried thyme
2-3 chopped fresh basil leaves, optional
Salt and Pepper to taste



TIP: Want more of a kick? Add about 1/3 hot mustard to the marinade, and/or ¼ C of your favorite hot sauce!

DIRECTIONS:

Mix ingredients for the marinade, and put half the marinade in a zip lock bag with the meat. Massage to insure the marinade is covering meat and let marinate at least 3 hours or overnight, turning at least once. Then place ribs and all liquid in a crock pot. Pour the rest of the marinade over the meat. Add ¾ C water. Salt and pepper GENEROUSLY! Add the onion and stir. Cook on high for 6 – 6.5 hours, or until tender. Remove about ½ C of the liquid, mix it well with the cornstarch. Then add corn starch mixture back into the crock pot and stir. Cover again and turn to low for about 5 minutes, stirring and checking often to gauge the thickness of the gravy. I like mine fairly thin.

Put the diced carrots in a sauce pan and cover with water. Let boil until tender, about 5 minutes. Drain and return veggies to pan. In another small bowl, combine the rest of the ingredients to make the dressing, whisking well, adding the pickles to the mixture last. Then drizzle over the vegetables, toss, and then taste and add salt and pepper if needed.