

## Slow Cooker Baby Back Ribs

### Ingredients

3 pounds baby back ribs, trimmed  
salt and ground black pepper, to taste  
½ cup water

½ onion, sliced  
1 clove garlic, minced  
1 (18 ounce) bottle barbeque sauce

### Instructions

Season ribs with salt and pepper.

Pour water into slow cooker. Layer the ribs into the slow cooker. Top the ribs with onion and garlic.

Cook on High for 4 hours (or Low for 8 hours).

Preheat oven to 375 degrees F (190 degrees C).

Transfer ribs to a baking sheet. Discard onion and garlic. Coat ribs with barbeque sauce.

Bake in preheated oven until the sauce caramelizes and sticks to the meat, 10 to 15 minutes.