

Sweet Jalapeño Ribs

Ingredients:

- 2 (16 oz.) cans pinto beans, drained
- 3 lbs. country-style pork ribs, trimmed
- 1 tsp. NVBP's Garlic Plus Seasoning
- 1/2 tsp. salt
- 1 medium onion, chopped
- 1 jar NVBP's Jalapeño Jam (any variety)
- 1/2 cup BBQ sauce
- 2 Jalapeño peppers, seeded and finely chopped (optional)

Instructions:

- Place beans in a 4-quart slow cooker and set aside
- Cut ribs apart and sprinkle with salt and Garlic Plus
- Place ribs on a rack in a broiler pan, 5 1/2 inches from the heat, with electric oven door partially opened, for 18-20 min. or until well browned, turning once
- Add ribs to slow cooker and sprinkle with chopped onion
- Combine jam, party sauce (and chopped jalapeño peppers) in saucepan and cook over low heat until jelly melts. Pour over ribs and stir gently
- Cover and cook on High 5-6 hours or on Low for 9-10 hours
- Remove ribs and cook sauce with beans, uncovered, on high 30 min. or until slightly thickened
- Add ribs just before serving to reheat