

# Sweet Pork Ribs

Notes

- 2 lbs ..... Baby back pork ribs
- 1 pk..... Dried Cherries
- 1 jar20oz ... BBQ sauce sweet (not mesquite)
- 1 jar8-12oz Cherry jam or preserves
- 1 tbsp..... Mustard
- 1 bag (sm) . Yukon Potatoes
- Salt n Pepper (to taste)

1. Trim fat and rub salt n pepper on ribs. Cut Ribs into 2-rib portions and place in slow cooker.
2. Pour dried cherries, BBQ sauce and cherry jam over ribs.
3. Place Potatoes on top.
4. Cook on **low** for 6-8 hours.