



Barbeque Baby Back Spare Ribs with Herkner's Cherry Topping™

1 rack baby back spare ribs

1 18 ounce jar Open Pit Original Barbeque Sauce (or favorite barbeque sauce)

$\frac{3}{4}$ cup Herkner's Cherry Topping™

Salt and Pepper to taste

Cut uncooked ribs into serving size pieces and place into slow cooker. Pour Open Pit barbeque sauce (or favorite barbeque sauce) over ribs. Add Herkner's Cherry Topping™ and mix. Add salt and Pepper to taste. For frozen ribs, cook on high for 3 – 4 hours. Turn temperature on slow cooker to low and cook for another 3 – 4 hours. For unfrozen ribs, cook on low for 6 – 8 hours. Mmmmmm....delicious!

Tip: Start in the morning and cook all day until dinner for fantastically tender, fall off the bone ribs!