



Noreen's Kitchen

Sweet & Spicy Cola Ribslets

Ingredients

10 pounds frozen pork ribslets, thawed	2 canned Chipotle chilies in sauce, chopped
1/4 to 1/2 cup favorite rib rub	1/4 cup molasses
2 tablespoons granulated garlic	1/4 cup coarse grain mustard
2 tablespoons seasoned salt	3 cups all natural, cane sugar cola
1 tablespoon course cracked black pepper	* no diet cola in this recipe it won't work right
2 cups packed brown sugar	

Step by Step Instructions

Preheat oven to 350 degrees.

Place some cooling racks on a couple of sheet pans that have been lined with both foil and parchment for easy clean up.

Shingle the ribslets on the cooling racks. I fit all 10 pounds of ribslets on 2 sheet pans. It is fine to crowd them. We just want to bake them off a bit before placing in the sauce.

Bake for for 30 minutes, rotating half way through to ensure even cooking.

Remove from oven and allow to sit while you prepare the sauce.

To make sauce, combine brown sugar and Chipotle peppers and mash together to make a paste.

Add mustard and molasses and stir to combine.

Add cola and stir well waiting to for the carbonation to subside. Give this a taste to make sure it is delicious and adjust if necessary.

Place ribslets into the vessel of your slow cooker. I have a 7 quart slow cooker and all the ribslets fit into mine. You may need to use two cookers or use a large roaster oven or even a deep roasting pan covered with foil to cook these.

Pour the sauce over the ribslets. In a slow cooker set on high for at least 2 hours and then turn down to low and cook for an additional 2 hours. After this you can keep on low until the ribs begin to fall apart or you can keep them warm or you can serve them in little racks for a party.

We had leftovers so I allowed the ribs to cool completely and then got my hands in there to remove all the little "button bones" from the meat.

I placed the meat into a large zip top bag and froze it flat on a sheet pan that fit in my freezer. I labeled it with the contents and date it went into the freezer. Now I have a large bag of barbecued pulled pork for another night.

Enjoy!