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## Why All Of Us Love Tea Pots

Tea kettles encourage recollections associated with teas along with mother or grandmother and may magically recreate parts of our own years as a child. Tea copper tea pot enthusiasts realize just how enchanting metal, any copper tea copper tea pot, or perhaps racing tea tea kettles may be. They not just seem stunning, with their sparkle as well as curvy shapes, but they offer fresh which means for the query “can I buy a bag?Inches A lovely green tea copper tea pot motivates conversation about where the copper tea pot came from and gives folks to be able to sit back as well as reveal their own fondest reminiscences. They can be also the foundation of developing fresh, life time reminiscences with our personal youngsters as well as grandkids. Listed here are the various types of tea kettles and exactly why we all really like these a great deal.

Just about the most well-known precious metals regarding green tea kettles is copper. A vibrant, orange-hued metal, this fabric is so resilient which h2o pipes, electric powered wires, as well as foreign currency have long been made from birdwatcher. Some birdwatcher pots possess spouts that have figure, reminiscent of the kids baby’s room song “I’m slightly

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teapot". These charming designs remind us of the child years and make all of us desire to cease and have a green tea crack. Any birdwatcher teas copper tea pot can come in feminine shapes, along with figure, or perhaps can be shaped in to a modern-day style along with straight, contemporary lines.

Whistling tea tea kettles can also come in stainless metallic. Steel features a vibrant shine with it that cannot end up being beaten. Being able to resist unsightly stains and tarnish ensure it is just about the most popular choices for tea kettles. These kinds of tea kettles are also made of modern and much more womanly models, so that they, combined with copper tea tea kettles, are excellent presents regarding possibly gender. Greater tea machines that don't whistle usually are made of metal too. For a huge banquet or perhaps extravagant event, an electric metal kettle helps to make the perfect addition to the guest's beverage stand.

Handles are some of probably the most distinguishing features over a metal or copper mineral teas kettle. They are usually manufactured from timber or perhaps earthenware and can end up being as basic or ornate when you like. More mature cast iron pots, for instance those many times in an antique or heirloom go shopping may also be made of bone tissue. The objective of

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the actual deal with isn't just to increase the actual kettle's charm and also look and feel, yet in order to insulate the hands coming from being burned if the handle is actually touched. Easy-to-open or even fixed addresses are generally superb for teas kettles, because the hinged addresses permit the actual manage to be able to collapse down if not being used. The repaired deals with permit balance when pouring warm fluids.

Any occasion is the perfect opportunity to provide the reward of your stainless or perhaps copper mineral green tea copper tea pot or take into account racing teas pots. Holiday seasons, 1st birthdays, Mother's Day, weddings, and also anniversaries are popular options for offering metal teapot and kettle gifts. After a little purchasing and your present recipient in your mind, you'll be certain to find the best copper tea pot for the special someone to take pleasure from an elegant cup of tea. The particular whistle informs you if it is teas time!

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## Extraordinary Flower Pots For Our Home Garden

Colorful Custom Planters or Pots

In gardening, commercial planters pose greater benefits and advantages than the ordinary clay pots that we use at home. Aside from durability and quality, commercial planters have more features such as the self-watering devices and reservoirs. But today, there are already commercialized pots available in the market.

Flower pots used to be made of clay. To be honest, clay is not an ideal material for outdoor planters because they are not very durable and they can easily break. Thus, clay pots cannot withstand strong weather conditions much longer. But with the innovation of commercial planter boxes, flower pots can now be placed outdoors and may only need less maintenance.

Most flower pots nowadays are already made of durable materials such as fiberglass, metal, or PVC. These materials are ideal for outdoor planters so that they won't easily get destroyed in case of increment weather or minor accidents.

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They are also made with high-quality by trusted manufacturers.

These modern planters for residential use mostly have self-irrigating and self-watering devices as well that make gardening more manageable for us. Aside from that, we can also ensure that our most loved plants will surely be nurtured even if we cannot attend to them too frequently. Even if we bring them inside our home, there is nothing to worry about water leaking out of the flower pots.

The main point of this article is that flower pots for our home gardens are no longer ordinary as what they were used to be. We can already use those luxurious hotel planters and elegant restaurant planters that we see in some business establishments. Maybe we can have just the small ones that will fit in our home or the medium-sized planter boxes to put outside.

So if you are still using that clay flower pot, maybe its about time to consider using commercial planters. They may be higher in price but with the many advantages that you can get from them, they are definitely worth every penny you spent.

Beth Delos Santos shares tips on how to make your public

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spaces more attractive and inviting by using containers such as fiberglass planters, city planters, large planters, and other types of indoor and outdoor planters. For a complete selection of planters, please visit Planters Unlimited or call 760-603-0888.

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## A Assessment of Pots and Pans

Are you able to visualize your kitchen with no pots and pans? Am positive you do not just like the thought. In truth it is like getting no salt or pepper within your kitchen. For this cookware, you simply can not obtain an ideal substitute. They are fundamentally readily available in wide variety of designs, sizes and in numerous materials. Normally you may acquire them in accordance with the kind of cooking you are executing and certainly you should spending budget prior to buying them.

Now that you have budgeted so you have to have to go and get some, then you definately must take into consideration some

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couple of things which will assistance you get pots and pans that fits you as well as your kitchen. A few of this things are; primary and foremost, do you essentially cook? Just how much cooking do you do and the way ordinary do you cook? The 2nd issue make sure you think about would be the range of individuals you happen to be cooking for, no matter whether you get ready complicated dishes or meals from scratch.

Hopefully that you have considered the many over and created your resolution. Prior to you invest in, should you like cooking exotic dishes from distinct cultures for instance Chinese meals. You must learn whether or not they demand exceptional cookware. For example, pasta could call for diverse pots from some thing like soup, stew and fries. Frequently understanding this along with the sort of materials utilized in producing them will allow you to make the appropriate determination.

Right now aluminum is broadly employed in producing pots and pans. It is rather inexpensive, simple to clear and heats meals rapid. Nonetheless, you may also uncover aluminum ones coated with stainless steel to stop chemical reactions and transform of taste in particular foods which include alkaline and acidic foods. Coating also prevents rusting.

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## Guide In Buying Aluminum Stock Pots

Long time ago pots werent as durable as of today. We can still remember that pots before easily cracks when highly heated. Unlike today that the highest heat of you your gas range, your pots still work fine. It is because of the development of pots today. Pots are already made out of different metals. They can be made out of copper, bronze, iron, and stainless steel and aluminum.

Stock pots are very important during special occasions like holiday seasons, birthdays and valentine days. They are helpful in cooking food for the family and loved ones. They are round with flat bottom and with handles on left and right side. Metals help conduct heat well to easily cook food. The most important thing is that these foods should not taste like these metals or taste like pans.

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Today, Aluminum stock pots are most widely used in kitchen among other stockpots. It is affordable and the can conduct heat easily compared to others stock pots made of metals. That is why in order to buy new Aluminum stock pots best for your kitchen you must consider some of these guide. It is a simple guide that will help you get the aluminum stock pots you just need.

In buying aluminum stock pots you must consider:

1. **An ease of use.** This is a requirement that involves comfort in using that pot. Some pots are bigger enough from others. Some are wider from others. In this case size does matter. If you need a bigger pot for the big celebration then why not consider buying the big one. Otherwise, small one is already enough for your needs.

Remember that cooking in a broader pot helps you stir your food well. Secondly, you can monitor your food. On the other hand, the taller pots will make you use additional equipment in monitoring your food. You will have to exert effort too in reaching down.

2. **Safety first.** In life, we always tell everyone that you should consider safety first. Likewise in cooking and in

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choosing pots, we should also consider safety first. The handle should be secure in order to avoid burns. As we all know that it is heavy when full so a secure handle helps a lot in secured cooking.

**3. High quality bottom pots.** Of course, if you use your pots regularly thick and heavy bottom pots are advantage. This thick bottom will ensure to control the heat and browning. Otherwise, it will produce bottom leak in the bottom. It will surely serve for a long period of time if its bottom is durable.

Well, these are top guide in buying Aluminum stock pots. Only that in your kitchen a cookware set has four apparatus: saucepan, frying pan, saut pan and stock pot. The saucepan helps you heat and reheat liquids and stew leftovers. The frying pan is for cooking onions and frying fish. The saut pan is for cooking meats on the stove and making thick dishes. Stock pots are good heavy loads of food like boiled crawfish.

Ralph Crow determines the difference of the durable aluminum stock pots to expensive stainless stock pots. They are both depending on your kitchen needs.

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## The Difference Between The Two Known Crawfish Pots

Life is incomplete without tasting the boiled crawfish. That is why we go down the south just to taste that enjoyable lasting delicious taste if we do not find it in our near market. In the same manner, there is important equipment that we should have to perfectly get that delicious boiled crawfish. We call it cooking pots crawfish pots to be specific. There are some who believe that it is the essential equipment in your kitchen. Logically, it is because it holds the food we prepare for our family. Without this, you cannot cook well your food or the crawfish. Though it is hard to trace its history because of less available archaeological evidence we are very lucky to have it available in the market in different types and sizes.

This pot could be made out of cast iron, aluminum, stainless steel, clay, copper and magnalite. Among of these the most common are aluminum stock pots and stainless steel stock pots. Aluminum stock pots can easily get heat so there is no need to use more energy in putting up fire on it. In the moment that

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you want to cook it with light heat then it is feasible. It is light to carry even with thick walls and bottoms. It will surely last long if this is cleaned well everyday. On the other hand, stainless steel stock pots remain its beautiful appearance for a long time without effort. For it resist corrosion and discoloration. In the market you will find stainless steel made stock pot is expensive compared to aluminum stock pots.

That is how they differ according to their physical and chemical attributes. You can see how big they differ from each other but most of the time they just got the same in pot sizes. Both of them had small sizes and large size pots. Of course, you can cook plenty goodies in a large pots and other way with the small ones. Therefore, their value to you depends on the amount of goodies you are going to cook. According to the experts of crawfish cooking a 30-35lbs load of goodies can be put in a 60qt. crawfish pot then additional of 10lbs would be fit to 80 qt. Then 45 lbs to 60 lbs is good for 100qt. In case you have 60lbs plus load then you should put it to 120qt.

In terms of prices, we all know that their prices differ also depending on their brand names. Some brands are really expensive but not really on that perfect quality or either way

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around. There are others cheaper than others but still wont serve you for a long time. There are other brands not too expensive but got incomparable quality. A partner in boiling crawfish that will last for a very long time.

Like any other equipment it varies in different sizes like small, medium or large. Sure, they have differences but it is only you who can decide which of these two known crawfish pots that will best serve you and help you in your kitchen.

Ralph Crow determines the difference of the durable aluminum stock pots to expensive stainless stock pots. They are both depending on your kitchen needs.

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## How to Cook Evenly with Cast Iron Pots

Cast iron utensils like cast iron pots, pan, skillets provide a very rustic and homey feel to any kitchen. This is because it has been the main utensils used by early settlers. They're very durable and can last a long time so that your

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grandchildren or their children can still enjoy the cooking made on the same pots and pans that you used to cook for your kids. You can even include them as family heirloom. You might even see one lying around in your storage somewhere. Try to build your own collection around it. You wouldn't want to break the family tradition, would you?

One of the advantages of the cast iron utensils is its ability to retain heat. That means that the heat is equally distributed thus allowing you to cook your food evenly. This is very crucial since we don't want a dish that is undercooked or overcooked. We usually regulate the heat of our stoves to be able to cook the dish more evenly. It wouldn't hurt if we get a little help from our pots and pans, would it? Uneven cooking is a problem that sprouts when cooking with non-iron cookware. An undercooked or overcooked meal is not very appetizing.

Cast iron utensils are inexpensive compare to their counterparts. There are even used cast iron pots and pans which are on sale and at very low prices. Does it sound surprising that these items are still going to be saleable even if they're used? It is not surprising since cast iron utensils are durable and these used ones usually stay in good

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condition. If you don't like buying used pots, don't fret because even the new ones will not cost you a fortune. They are still very affordable and will last several generations.

Are you now convinced to buy your new cast iron utensils? That's good. Now, if you like cooking stews and soups, I suggest you start with the cast iron pots. Here you can cook your savory beef stew or creamy chicken macaroni soup. When buying your kitchenware, you have to take note what you love cooking first and go from there. If you love frying, a cast iron skillet should do the trick. If you're into baking, there is a myriad of cast iron baking utensils to choose from. You can test how well these few pieces work and turn it into a collection or take the plunge and buy a whole collection of cast iron utensils. I'm sure you won't regret it.

When buying your cast iron pots, you have to keep in mind what you'll use it for because they come in different sizes. When cooking for a family of four to six or a little bit more, a regular sized pot will do. However, if you always cook for a whole clan, host party often in your house, or use it in your own restaurant, you should opt for the bigger ones. If go on camping trips all the time then a smaller pot should do because it'll be handy and easier to pack.

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Cast iron kettles have a centuries long history of reliability and long service life. Today's kettles, made with modern technology and advances in metallurgy, are of higher quality than ever before and there is a place for one in every kitchen.

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## Essential Kitchen Pots And Pans

If you enjoy cooking and spending time in the kitchen then you will need the correct equipment and kitchen pots and pans. Having the right kitchen cookware is essential for you to be able to cook the meals that you want. There are many different styles of cookware that you can buy and the ones you choose will often be down to your taste and budget. Although there are cheaper styles of pans available, it is worth spending more and getting quality ones to cook with.

All kitchens need pots and pans. They are essential items and although you may think you can cook without them you will find it very difficult to do so. If you are on a tight budget then

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you should get one or two top quality pans rather than a set of very cheap ones that you will need to replace very quickly. You can then add to your kitchen cookware when you have the money to do so.

The kitchen pots and pans can be made from various different materials and which one you choose will depend on what you are cooking and how often you cook with them. Choosing non-stick kitchen cookware is advised because this will make cooking a lot easier. It also means that the cookware is easier to clean and maintain. You can buy kitchen cookware in different materials including cast iron, aluminum, carbon steel and stainless steel. All of these are good and can cook your foods differently and enable you to try different cooking styles.

Copper pots and pans are the best you can buy as they cook the food in a very even way and allow the heat to be used in an efficient way. Cast iron kitchen cookware is ideal if you want to cook foods for long periods at a very low temperature. This type of pan will allow the food to cook evenly and not burn easily. They heat up slower than other pans and therefore cook the food slower, which is ideal for casseroles and stews.

Stainless steel kitchen pots and pans not only look fantastic

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but they also cook your food very well they do not stain or rust and never react with alkaline or acid foods. This style of pan can be easily cleaned in the dishwasher and will not dent easily. If you use quality kitchen cookware then you will be able to create quality foods. Professional chefs tend to use these types of pots and pans as they are easy to use, easy to clean and very affordable.

Although it may take you some time to decide what kitchen cookware to buy when you have found the right cookware for you then you will love cooking. If you have the right equipment and cookware, then cooking will become a pleasure rather than a chore. You will love spending time in the kitchen creating new and wonderful meals. If you keep your kitchen pots and pans well looked after then they will last you for many years.

The Quality Cooking Corner offers high quality, affordable kitchen pots and pans that is perfect for you, your friends, and loved ones.

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## Cook the tastiest meals with Staub pots

Staub pots are very special pots and if you want to only eat the best meals that you have ever had in your life, then you will definitely buy one. You will see that when you will invite your friends over and they will taste from the food you just prepared, they will definitely be very impressed with the taste and will ask you of your cooking secret. If you love to make braised red cabbage and beef bourguignon, then you will never have a problem with them from now on, as you will become an expert in cooking these meals.

The pots that Staub produces are very famous all around the world and there are a lot of luxurious restaurants that are using them. This is why when you will go eat from a restaurant you will always see that the food you are eating, has a different, a special taste that you can't really achieved at home, until now. The pots are originally from France and it is enough to know their origins, so that you can encompass the quality they can boast with.

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The Staub pots have had a massive impact on cooks all over the world, since they have appeared on the market and many of them just rushed over to get a set, either from online stores or from normal stores. Nowadays, everyone is familiar with Staub and we all are very aware of the fact that it is just one of the best pottery companies in the world that will always impress you with their high quality products.

The best thing about these pots is that even though you will use them for long periods of time, they will never wear off that easily, as other pots do. Staub is very well known that, when it produces something, it makes it very durable, so that you, the buyer, will be very happy with your purchase. The taste of your food will never be impacted, regardless of how much time you are using the pot for.

The pottery that Staub produces features a special metal and it makes the pot heat evenly. Other pots just heat the food from the bottom, but that will never be the case with a Staub pot.

If you want to make your food taste even better, then you could pair your Staub cast iron pottery with the Staub dutch oven. It will make a perfect duo for the most delicious meals you've ever cooked

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Get more information on Staub Cookware including Staub pots, by clicking on the link.

Richard is a full time internet marketer, with more than 6 years of experience in giving advice to thousands of customers on choosing the best products online

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## Pots And Pans ,pan Sets,casserole Dish, Casserole Dishes, Stovetop, Stove Top, Dutch Oven, Cookware,

Many people like casseroles because they are the easiest and fastest meals they can prepare for themselves and their families. When looking for the casserole dish that is of high quality and stylish, a homeowner should consider the pots and pans. Homeowners will be treated to different kinds of the Cookware of different colors designs, shapes and sizes. The advantages of the stoneware casserole from Le Creuset are that they are durable and are thick enough to ensure that the foods

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are cooked evenly.

Homeowners can purchase different types of sizes of these casseroles s per the size of the guests they will be serving. To make it easier for them, they can also select stoneware set of casseroles that feature different sizes of casserole dishes. Once they have determined the size, they should also determine the type of casserole they need. There are different types including the petite stovetop, loaf dishes, square and rectangular dishes as well as the fluted flan dishes.

There are many benefits that come with the kitchen ware. The casserole dishes are multipurpose as the homeowners can use them to bake, slice serve as well as store different kinds of foods. The stovetop is also durable and resistant to chipping, staining and cracking making them one of the most popular items in households. The other advantage is that they do not absorb flavors and are resistant to absorption of moisture. When it comes to cleaning the kitchen cookware, the homeowner will have no worries because they are safe for to use in the dishwashers. The washing process is simple and requires the users to cool the dish and then use hot soapy water and afterwards rinse and dry off completely. they are also advised not to leave the dishes in water and to use plastic brush or scouring pads to get rid of stubborn residue.

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CORNINGWARE the original glass cookware that has enduring style and looks great on the table! Suitable for stovetop, oven & microwave cooking.

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## Crock Pots And Pork Rib Dinners

Crock pot pork rib recipes have fed hungry families for generations. One helping of pork ribs cooked in a crock pot will bring anyone back for more. Pork ribs are absolutely tasty and easy to prepare; what a treat. The benefit of preparing them in a crock pot is guaranteed tenderness the meat falls off the bones. There are numerous recipes to choose from and preparation is unusually simple. For a mouthwatering meal, immerse yourself in a flavorful, fork-tender, delightful crock pot pork ribs dinner.

Crock pot pork ribs dinners may cook from 3 to 9 hours, depending on the recipe and the type of slow cooker used. Cutting the pork ribs into portions for cooking makes the dinner a hit as it allows the flavor and seasonings to soak

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into the ribs. Adding additional, personalized touches such as garden herbs and/or seasonings makes slow cooked rib meals even more tantalizing to the taste what a dish to serve up to a hungry crowd.

Preparing the crock pot pork ribs generally takes no more than 10 minutes. After cooking the ribs, it is best to drain excess fat. Doing so allows the cook to use barbecue sauce, sweet and sour mixes, or any other ingredient(s) to compliment the ribs. There are numerous websites that provide detailed recipes for crock pot pork ribs. Busycooks.com and BettyCrocker.com offer the most interesting recipes for pork ribs.

Rather using Hominy or hearty vegetables, crock pot pork ribs recipes are known the world over. If you dont own a crock pot, perhaps now is the time to purchase your very own. Everybody needs a slow cooker. Preparing meals such as crock pot pork ribs saves time and money. All you have to do is program the slow cooker, and they do the rest for you. Reasonably priced from as low as \$ 25.00, crock pots are valuable kitchen tools. Some crock pots can cost more than \$ 1,000.00, depending on a persons individual need. Crock pots come in chrome, stainless steel, in many sizes, and in an array of beautiful colors.

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Betty Crocker.Com offers a number of crock pot pork ribs recipes to try: There are cooking instructions for, Polynesian; German Red Cabbage; Asian Hoisin; Grilled; Savory Cabbage and Pork Ribs; Santa Fe Country; Barbecued; Caribbean Spiced; Orange-Glazed Country Ribs; Country-Style Ribs and Sauerkraut; Cranberry Ribs; Grilled Spicy Chile Glazed Riblets; and, Chunky Pork and Mushroom Spaghetti Sauce crock pot pork rib dinners, and others to choose from.

There are more than a 1,000 crock pot pork ribs recipes. From short ribs to spare ribs, from baby back ribs to country style ribs, pork ribs recipes offer a traditional southwestern flare of cooking that keeps them coming back for more. Crock pot pork ribs entrees receive high reviews from those who have tried the many recipes available to use.

A Busycooks.com an end-user wrote, WOW!! We just finished and I had to say: Best ever and so simple. I added just a couple of things like a bit of crushed (homegrown) Rosemary and about a tsp. of chopped garlic along with Honey/Garlic BBQ Sauce. Thanks so much for making a restaurant meal so simple!

Allrecipes.com users commented about crock pot pork ribs as follows: The genius of this recipe is the first step –

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roasting ribs in the oven. This removes fat and liquid that would otherwise cause soupy results in the Crockpot. For this, it deserves 5 stars!! ; and, OH MY GOSH—these were the most incredible ribs I have ever tasted, in or out of a restaurant!

Try them once, you'll prepare them forever.

Michel R. Baylor is a freelance writer, essayist and poet. Credits include more than 100 published articles for: Arts & Humanities, Celebrations & Holidays, Computers & Technology, Creative Writing, Entertainment, Travel, Health & Fitness, Jobs & Careers, Local Guides, Autos, Parenting & Pregnancy, Politics, News & Issues, Relationships & Family, Religion & Spirituality, Sciences, Society & Lifestyle, and Style & Beauty; under the pen names, Writer01M and Writer M.

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