

Instant Pot Rib

2 lbs baby back ribs

1 ½ C bbq sauce

1 Tbsp liquid smoke

Your favorite bbq dry rub or combine:

1 Tbsp parsley

1 Tbsp paprika

1 Tbsp onion powder

1 Tbsp garlic salt

1 Tbsp salt

1 Tbsp pepper

¾ C. light brown sugar

1 C. water

1 Tbsp apple cider vinegar

1 Tbsp Worcestershire sauce

Wash ribs, remove membrane, pat dry with a paper towel and place on a foil lined baking sheet.

Create the rub or use your own. Coat the front and back of ribs with the rub.

Add water, apple cider vinegar and Worcestershire sauce to the pot. Place the steam rack in the pot and put the ribs on top. Seal and cook for 25 min.

Do a 10 min natural release then quick release. Remove the ribs and place on a clean foil lined baking sheet. Combine bbq sauce and liquid smoke and mix well. Brush sauce over ribs and broil for 5 min (opt).