

# Baby Back Ribs

## Ingredients

- Pork or beef ribs (**not** the ready-to-bake variety)
- BBQ sauce
- **Rub spices**
  - **1/2 CUP** brown sugar
  - **1-2 TBSP** chili powder
  - Any other dry rubs that would be yummy
- **Instant Pot Broth**
  - **1/2 CUP** water
  - **1/4 CUP** apple cider vinegar
  - **1-2 TSP** liquid smoke

## Directions

1. Mix dry rub spices and pat on all sides of ribs
2. Put Instant Pot liquid in pot, along with basket
3. Place ribs vertically along edges
4. Pressure cook on HIGH for 35 minutes
5. Allow gradual release for 10 minutes, then quick release
6. Apply BBQ sauce and put under broiler until sauce begins to caramelize

## Links

- [Instant Pot Baby Back Pork Ribs - I Wash You Dry](#)

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