

Instant Pot Ribs

Serves 4-6 - We half this

- 2 baby back ribs, about 4 pounds
- 1 cup water
- Dry rub of choice
- 1 cup BBQ sauce

1. Place trivet and one cup water into Instant Pot.
2. Generously rub all sides of ribs with dry rub.
3. Place ribs on trivet standing up, curling if needed. If doing full recipe, start with one rack making a circle around the inside of the pot and making a tighter circle for the second rack.
4. Close lid, set vent to sealing. Select high pressure manual cook for 20 minutes. Depending on how much you're cooking, it may take 15 minutes to come to pressure.
5. When timer dings, do a manual pressure release, remove ribs and place flat on a large plate or baking sheet.
6. Brush with BBQ sauce and cook 4-5 minutes on broiler or grill until done to your liking.

