

Baby Back Ribs

***Dry Rub for 6lbs of baby back ribs:**

1/3c kosher salt
1/4c dark brown sugar
3T paprika
1T black pepper
1T garlic powder
1T onion powder
1T dry mustard
1T chili powder
1T allspice
1T cumin
1T herbs de provence

1c water
1/4c apple cider vinegar
1t liquid smoke (optional)
Bbq sauce of your choice

Direction:

Mix all dry spices together and pat on to both sides of ribs

Place wire basket into the Instant Pot.

Add water, apple cider vinegar and liquid smoke to the Instant Pot.

Coil ribs upright inside the pot so that bones are standing vertically along the side.

Secure the lid and close vent

Press "manual" or "pressure cook" and cook on high pressure for 25 minutes

When finished, allow pressure to release naturally for 15 mins, then turn valve to quick release.

Carefully remove ribs into a large foil lined baking pan or baking sheet, and brush on bbq sauce.

Optional: broil in the oven for 2-3 minutes to caramelize the bbq sauce.