

Instant Pot Baby Back Ribs

Yield:-2 to 4 servings Author: Deep South Dish

Prep Time: 15 Min Cook Time: 25 Min Inactive Time: 50 Min Total Time: 1 H & 30 M

Baby back ribs, seasoned with a flavorful rub, placed over a rack, steamed with stock and apple juice in the Instant Pot and finished with a caramelizing pass under the broiler or on a hot grill.

INGREDIENTS

- 1 (3-1/2 to 4 pound) baby back pork ribs
- 1/4 cup brown sugar, light or dark, packed
- 1 tablespoon paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon cumin
- 1/2 teaspoon cayenne
- 1/4 teaspoon freshly cracked black pepper
- 1 teaspoon thyme, crushed
- 1/2 cup chicken stock or broth
- 1/2 cup apple cider or juice
- Homemade or commercial barbecue sauce

INSTRUCTIONS

1. Combine all of the dry seasonings and rub all over the ribs. Let rest at room temperature for 30 minutes.
2. To the bottom of the Instant Pot, add chicken stock and juice.
3. Place trivet in pot and place ribs vertically in the pot, larger cut bone side down, and wrapping around edges of trivet.
4. Seal and cook on high for 28 minutes; let pressure release naturally for 20 minutes, then quick release any remaining pressure, if needed.
5. Use tongs to carefully remove ribs and transfer to pan. Dab with sauce and brush sauce all over ribs.
6. Pass ribs under a preheated broiler or sear on a hot grill to caramelize.
7. Slice into individual ribs and transfer to a platter or individual plates and offer additional sauce at the table.

NOTES

Swap apple juice for pineapple. A 6-quart Instant Pot will easily accommodate two racks of ribs. Increase the rub but use the same amount of liquid in the bottom. After setting the ribs around the edge of the trivet, place the larger end of the second rack of ribs into the center of the first rack, then intertwine the second rack around the smaller end of the first rack.