



Instant Pot Ribs

Savannah · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

Instant Pot ribs are so tender they fall off the bone The best part is that you can cook them from start to finish in just a little over an hour

Ingredients

- - 2 cups apple juice - ¼ cup apple cider vinegar - 2 tablespoons liquid smoke - 2 bay leaves
- or more to taste - 2 racks baby back pork ribs

Instructions

1. Combine juice
2. vinegar
3. and liquid smoke in a multi-functional pressure cooker (such as Instant Pot). Add bay leaves. Add a trivet to the pot and place ribs on top
4. trimming as needed to fit. Close and lock the lid; set valve to sealing. Choose high pressure and set timer for 15 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
5. about 15 minutes. Unlock and remove the lid. Cook's Note Cook on high pressure for 15 minutes as directed if you want the ribs to still have a slight pull when bitten into
6. and if you want to be able to brown them on the grill or broil the rack without the meat falling off the bone. For extra-tender
7. almost fall-off-the-bone ribs
8. set the timer for 25 minutes.