



## Instant Pot Ribs from Frozen

Jacob · 28/09/2024



### Prep Time

15 mins

### Difficult

Medium

### Servings

1 hr 20 mins

### Description

This frozen ribs Instant Pot dinner can be made without planning Each rib portion should have 3 to 4 ribs I use a spice called Red Rocks Hickory Smoke Seasoning from Savory Spice Shop but you may use what you have With only 3 ingredients it doesnt get much easier

### Ingredients

- - ½ cup water - 3 tablespoons hickory smoke seasoning (such as Savory Spice® Red Rocks) - 1 rack frozen baby back ribs
- membrane removed and cut into 4 slabs - ¼ cup barbecue sauce

### Instructions

1. Pour water into a multi-functional pressure cooker (such as Instant Pot). Set the trivet inside. Sprinkle hickory smoke seasoning liberally over frozen ribs; set ribs on top of the trivet. Close and lock the lid. Select high pressure according to manufacturer's instructions; set the timer for 45 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure using the natural-release method according to manufacturer's instructions
2. about 15 minutes. Unlock and remove the lid. Preheat the oven broiler. Set an oven rack about 6 inches from the heat source. Transfer ribs to a rimmed baking sheet. Brush with barbecue sauce. Broil until glazed
3. 4 to 5 minutes.