



Fast Pressure Cooker Ribs

Jacob · 28/09/2024



Prep Time

1 mins

Difficult

Medium

Servings

41 mins

Description

I make these for a fast freezer meal Boneless ribs and barbeque sauce are done in 20 minutes Serve how you want I put them in separate meals and freeze for later

Ingredients

- - 2 pounds boneless country-style ribs
- or more as desired - ¼ teaspoon garlic powder
- or to taste - salt and ground black pepper to taste - 1 red onion
- sliced - 2 cups barbeque sauce (such as Famous Dave's®) - 1 cup beef broth

Instructions

1. Season ribs with garlic powder
2. salt
3. and pepper. Place a layer of onion in the bottom of a pressure cooker. Add a layer of ribs. Repeat with remaining onion and ribs. Combine barbeque sauce and broth together in a bowl; pour over ribs in the pressure cooker. Close cooker securely and place pressure regulator over vent according to manufacturer's instructions. Heat until steam escapes in a steady flow and makes a whistling sound
4. about 5 minutes. Adjust heat until regulator is gently rocking. Cook for 25 minutes. Transfer the pressure cooker to the sink; cool the pot with cold water for about 30 seconds to release pressure quickly.