

Instapot Ribs

A delicious, spicy rub for ribs; cooked in the instapot and oven. Takes a few hours...

Ingredients

- 1 rack of Ribs
- 1 12 oz. can Coca Cola
- 1/4 tsp Liquid Smoke
- 1 cup BBQ Sauce

Spiced rub

- 2 Tbsp salt
- 2 Tbsp brown sugar
- 1 tsp black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp chili powder
- 1 tsp crushed red pepper

Instructions

1. Gently whisk together the rub ingredients and set aside
2. Rinse the ribs to remove bone chips, etc, then remove the membrane (place a butter knife under the edge then pull away)
3. Apply rub to both sides of ribs and place in a ring inside the instapot
4. Pour Coke and liquid smoke into center of pot
5. Pressure cook - High - 30 minutes - no warming
6. Allow pressure to release naturally (may take 10 minutes to half hour)
7. Preheat oven to 400°F
8. Transfer ribs to pan and brush with BBQ sauce
9. Bake 10-15 minutes (don't allow to burn)

Special Notes

Not as good as Rick Clark's smoked ribs, but not too bad.

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