



# Noreen's Kitchen

## Pressure Cooker Baby Back Ribs

### Ingredients

2 racks baby back pork ribs  
2 tablespoons rib rub

2 cups apple cider or apple juice  
1 to 1 1/2 cups Your favorite BBQ Sauce

### Step by Step Instructions

*NOTE: I am using an Elite 10 quart electric pressure cooker. Please consult the manufacturers instruction manual for your model to learn how best to set your particular model of machine for cooking this dish.*

Preheat oven to 400 degrees.

Thaw ribs completely, wash and pat dry with paper towel.

Coat ribs with your favorite rib rub. I used Szeged brand rib rub. You can also make your own.

Cut racks in half.

Place racks upright in the pressure cooker vessel.

Place apple cider or juice in the bottom of the vessel.

Place the cooking vessel into the pressure cooker and affix the lid.

Cook ribs according to the manufacturers instructions for your particular model of cooker. Mine recommended I cook this amount of ribs for 15 to 20 minutes on the meat setting.

Prepare a baking sheet with aluminum foil as well as a baking rack. Set aside.

When cooker has finished, the timer has gone off and the pressure has naturally released from the vessel, remove the lid and remove the ribs.

Place ribs on the rack you prepared earlier and brush on all sides with barbecue sauce.

Bake ribs for 15 minutes, checking at 10 to brush on more sauce. If you need to let them go for a few more minutes put them back in the oven until they have reached the doneness and appearance desired.

Remove ribs from oven and allow to cool for 5 minutes before cutting apart and serving.

**ENJOY!**