

Pressure Cooker Baby Back Ribs

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- **Yield:** 1 rack (3 Servings)

Homemade ribs are one of those dishes that seem out of reach for busy-bee, apartment-dwelling folks. Without a grill and a few hours ...

Ingredients

- 1 rack baby back ribs *about 3 pounds*
- 1 cup chicken broth
- 1 teaspoon liquid smoke
- salt
- black pepper
- garlic powder
- dried minced onion
- bbq sauce



Instructions

1. Sprinkle both sides of ribs with salt, pepper, garlic powder, and minced onion, and use hands to press seasonings into meat.
2. Pour broth and liquid smoke into pressure cooker.
3. Set pressure cooker rack into place.
4. Place ribs upright in pressure cooker so they make a "teepee" shape {see picture above}.
5. Close lid and set pressure cooker to meat setting for 30 minutes.
6. When timer has about 10 minutes remaining, preheat broiler to high and line a baking sheet with parchment paper.
7. When pressure cooking the ribs is finished, place the ribs on the cookie sheet and brush both sides of ribs with bbq sauce.
8. Place ribs, meaty side up, on baking sheet.
9. Broil for 5 minutes and serve.