

# Pressure Cooker St. Louis Ribs with Whiskey BBQ Sauce

- 3 1/2 lbs St. Louis Ribs
- 2 1/2 cups bbq sauce (not honey)
- 1/2 cup whiskey
- 1/2 cup water
- 1-2 tsp liquid smoke
- 1/4 cup molasses, not blackstrap
- 1 tsp smoked paprika
- 1/4 tsp cayenne
- 1 tsp onion powder
- 1 tsp salt
- 1/2 tsp black pepper



1. Add the ribs into the pressure cooker.
2. In a bowl whisk together the bbq sauce, whiskey, water, smoke, paprika, onion powder, cayenne, salt and pepper.
3. Pour over the ribs.
4. Lock the lid down and set it to High pressure, 30 minutes.
5. When the 30 minutes is up do a quick release.
6. While the quick release is relieving pressure, place the oven to broil with a rack in the middle.
7. Line a rimmed pan with foil and place a cooling rack on top.
8. Lightly spray the rack.
9. Gently remove the ribs from the pressure cooker with tongs and place on the rack.
10. Using a spoon or turkey baster, remove the fat from the sauce.
11. Set the pressure cooker to browning.
12. Place the ribs in the oven and broil for 5 minutes each side.
13. While the ribs are in the oven stir the sauce until thickened ~10 minutes.
14. Remove the pan from the oven and slather on some sauce.
15. Return to the broiler for 2 minutes.
16. Place the sauce in a container for serving.
17. Store any leftovers in the fridge.