

Easy BBQ Ribs

Ingredients

1 tablespoon brown sugar
2 teaspoons kosher salt
2 teaspoons onion powder
2 teaspoons chili powder
2 teaspoons ground mustard
1 1/2 teaspoons smoked paprika
1 teaspoon dried thyme
1 teaspoon dried oregano
1 teaspoon garlic powder
1 teaspoon freshly ground black pepper
3/4 teaspoon ground cumin
1/2 teaspoon cayenne pepper
2 (2-pound) racks baby back pork ribs, trimmed of excess fat, rinsed, and patted dry
2 cups chicken stock
1/2 cup apple cider vinegar
2 cups barbecue sauce

Method

In a small bowl, combine brown sugar, salt, onion powder, chili powder, mustard, paprika, thyme, oregano, garlic powder, black pepper, cumin and cayenne pepper.

Remove the membrane from the underside of the ribs, pulling it down the entire length. Season ribs with brown sugar mixture, rubbing in thoroughly on both sides.

Add chicken stock and apple cider vinegar to a 6-qt Instant Pot®. Place metal trivet into the pot. Place ribs upright on top of the trivet, wrapping in a circle.

Select manual setting; adjust pressure to high, and set time for 20-25 minutes. When finished cooking, quick-release pressure according to manufacturer's directions.

Preheat oven to broil. Line a baking sheet with foil.

Place ribs, meat side up, in a single layer onto the prepared baking sheet; brush with barbecue sauce.

Place into oven and broil until barbecue sauce is caramelized and browned, about 4-6 minutes.

Serve immediately with remaining barbecue sauce.

