



Baby Back Ribs Serves: 4-6

Ingredients:

- | | |
|---------------------------------------|--------------------------------|
| 2 tablespoons olive oil, divided | 2 teaspoons kosher salt |
| 1 yellow onion, medium dice | 1 teaspoon pepper |
| 4 cloves garlic, minced | 1 teaspoon apple cider vinegar |
| 1 rack baby back ribs (about 3-4 lbs) | 2 cups ketchup |
| 1 teaspoon smoked paprika | 2 tablespoons tomato paste |
| 1 teaspoon dark chili powder | ½ cup water |
| 1 teaspoon light brown sugar | |

Directions:

1. Press **“sear”**, set to 4 minutes, then press **“start/stop”**.
2. Add 1 tablespoon olive oil, onion and garlic to pressure cooker and cook for 3-4 minutes.
3. Cut rack of ribs in half and coat in 1 tablespoon olive oil.
4. Combine paprika, chili powder, brown sugar, salt and pepper in bowl. Rub onto ribs.
5. Add remaining ingredients.
6. Place ribs in and shingle the meat when layering on the bottom.
7. Close lid and lock.
8. Press **“meat/stew”**, press **“texture”** twice for 20 minutes, then press **“start/stop”**.
9. Once finished, the pressure cooker will automatically go to the **“warm”** feature and the pressure will release naturally.
10. Carefully remove lid and remove ribs. Serve immediately.