

INSTAPOT/SMOKER BABY BACK RIBS

Ingredients:

- 1 Rack of Baby Back Pork Ribs
- 3 cups of Roasted Garlic Bouillon
- 1/2 cup of Favorite BBQ Sauce
- 6 oz MS Spice Co. Pork Blend

Equipment Needed:

- Pressure Cooker
- Smoker
- Tongs

Instructions:

- Rinse thawed ribs under cool water and pat dry. Remove the membrane on the back of the ribs by getting under it with a butterknife and grab with paper towel and pull till all removed.
- Place 2-3 cups of bouillon in the pressure cooker or up to the bottom of the rack.
- Season both sides of the ribs with the Pork Blend then gently place them in the pressure cooker with the bone side in.
- Pressure cook on high for 25 minutes. Once depressurized, remove carefully so as not to allow them to break apart and place on a cookie sheet or flat surface.
- Apply the Pork Blend generously on the meat side and place them into a 300 degree smoker and cook for one hour.
- Brush on the BBQ sauce on the top and cook for another 30 minutes.
- Remove and let rest for at least 10 minutes before cutting. ENJOY!