

BARBECUED COUNTRY STYLE RIBS

F EASY

Last Modified: 02/25/2014

PREP: 30 Min
COOK: 25 Min
PRESSURE COOKER

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MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pounds	Country Style Ribs (Bone in or Out)	
1	Recipe:	Seasoning-BBQ - Dry Rub-Sweet Rib Seasoning	
OR			
1	Recipe:	Seasoning-BBQ - Dry Rub-Rib Seasoning	
OR			
1	Recipe:	Seasoning-BBQ - Dry Rub-3-2-1 Competition Seasoning	
1	Bottle	BBQ Sauce (Any U Like)	
1 +/-	Tbsp	Kosher Salt	To Taste
1 1/2	Cups	Water	

PREPARATION

CAUTION	You need to have a raised grill in the bottom of your pressure cooker in order to prevent burning the Meat.
TOOLS	1) 6.5 Qt Electric Pressure Cooker & Bottom Rack 2) Aluminum Half Sheet Pan
PREP	DISH 1) Place the Ribs on a cutting board - Remove all pure fat pieces you can easily get to on both sides. Cut the strips into pieces that will fit evenly inside of the pressure cooker.
1	Place the bottom rack in the pressure cooker. Pour in 1 1/2 cups of cold water. Layer the Rib pieces evenly in the pressure cooker. Sprinkling each layer with the Dry Rub. Lock on the lid and cook them for 15 minutes on high pressure.
2	Turn off the pressure cooker and quick release the pressure. Remove the lid and set aside the Rib pieces and the bottom rack. Pour off and discard any water and fat remaining in the bottom.
3	Replace the bottom rack and one layer of Rib pieces. Coat them evenly with your favorite BBQ Sauce. Add in more Ribs pieces and repeat until all of them are back in the cooker and each layer is evenly coated with Sauce. Pour over the top any remaining Sauce in the bottle.
4	Lock the lid back on and bring it up to high pressure and cook them for an additional 10 to 20 minutes depending upon how "tender" you like your Country Style Ribs.
5	Turn off the pressure cooker and quick release the pressure.
SERVE	Place the Ribs on a serving platter and serve them while hot with extra sauce on the side.
OPTION	CRISPY RIB OPTION: After pressure cooking, place the Ribs on a foil lined sheet pan with a rack and broil them until the sauce thickens and darkens. Turning the Rib Pieces over half way through the browning process.