



# IP St Louis Ribs

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Categories: Main Dish - Instant Pot, Main Dish - Pork

Servings: 4

Description: Delicious Instant Pot Ribs with a Jack Daniels BBQ Sauce

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

## Ingredients

3 1/2 lbs St. Louis Ribs  
1/3 c Kansas City Style  
BBQ Sauce  
1 c Jack Daniels Whiskey  
1/2 c Water  
1/2 t Liquid Smoke  
1/4 c Molasses  
1 t Hungarian Paprika  
1/4 t Sriracha  
2 t Onion Powder  
1 T Garlic Powder  
1 t Celtic Sea Salt  
1/2 t fresh ground  
Tellicherry Black pepper

## Directions

- 1) Pat dry the ribs.
- 2) Using a knife, insert that between the bone and membrane (bone side). Gently lift up to break the membrane away from the bone. Using 2 sets of paper towels - one in each hand, grab the ribs with one hand and the membrane with the other and pull the membrane off and discard. Take the knife and go to the other side of the bone cutting in on an opposite angle. The goal is to leave as little meat on the bone that you remove.
- 3) In a bowl whisk together the BBQ sauce, whiskey, water, liquid smoke, , molasses, paprika, Sriracha, onion powder , garlic powder, salt and pepper. Pour over the ribs. Lock the lid down and set it to High pressure, 35 minutes.
- 4) When the 35 minutes is up do a natural release. Set the pressure cooker to sauté. Stir the sauce until thickened ~10 minutes. Slather some sauce ribs. Place the sauce in a container for serving. Store any leftovers in the fridge.