

# How To Make Best Honey Garlic Spare Ribs Instant Pot.

## INGREDIENTS

2 lb pork spare ribs

2 tsp season salt

1 tsp cayenne pepper

1 tsp garlic powder

1 tsp onion powder

1 tsp smoked paprika

1 cup water

1 cup honey

1/2 cup soy sauce

1,5 tbsp chopped garlic

## INSTRUCTIONS

I remove skin from ribs and cut them into little ribs and season ribs with 2 tsp of season salt + 1 tsp of cayenne pepper + 1 tsp of garlic powder + 1 tsp of onion powder + 1 tsp of smoked paprika and mix it together.

HONEY GARLIC SAUCE – 1 cup of honey + 1/2 cup of soy sauce + 1,5 tbsp of chopped garlic and mix it together.

Instant Pot – I put trivet there and add 1 cup of water and put seasoned ribs into instant pot, close the lid, press pressure cook on hi for 10 minutes.

When finish I will do 5 minutes natural release and then quick release.

Open lid put ribs into clean bowl remove liquid and put the ribs back and pour honey garlic sauce on top of the ribs. Take Air fryer lid and press broil at 400F for 10 minutes. Put the ribs on a plate and you can eat with the rice.