

How To Make the Best Ribs Recipe Instant Pot.

INGREDIENTS

ribs

1 tbsp season salt

1/2 cup apple cider vinegar

1,5 cup beef broth

1/4 cup barbecue sauce

INSTRUCTIONS

Pull off membrane and I season ribs with 1 tbs of season salt both sides.
Instant pot add 1/2 cup of apple cider vinegar + 1,5 cup of beef broth.

I put ribs meat down on a trivet and put in instant pot. Close the lid, Pressure cook on hi for 20 minutes. Then natural release for 15 minutes and then quick release. Open lid take out the ribs. Take liquid out. Put ribs back and press air fry at 400 F for 3 minutes. When finish open lid take ribs out and put barbecue sauce. Bone is falling from ribs.