

BBQ Ribs

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Your Key Ingredient:

[NESCO Pressure Cooker](#)

Grocery Ingredients:

1 rack of ribs
1 bottle of barbecue sauce
2 cups ginger ale

Instructions:

1. Pour ginger ale into cooking pot of your **NESCO® Pressure Cooker**. Cut the rack of ribs, to place on the rack in the cooking pot. Do not put ribs in the liquid.
2. Add your favorite rub or just salt and pepper and cook on HIGH pressure for 12 minutes. Set regulator knob to SEAL.
3. At 12 minutes, the ribs will still be firm. For very tender ribs that fall off the bone, cook 35 minutes. After cooking, release pressure and pour out the ginger ale and remove the rack.
4. Add the barbecue sauce to the ribs and cook another 10 minutes or until tender.