

# Ingredients



2 tsp Kosher Salt  
2 tbsp Brown Sugar  
1 tsp Black Pepper  
1 tsp Garlic Powder  
1 tsp Onion Powder  
1 tsp Chili Powder  
1 tsp Crushed Red Pepper  
1 rack Baby Back Ribs  
12 oz can Coke  
1/4 tsp Liquid Smoke  
1 cup BBQ Sauce

# Instant Pot Ribs



## Instructions

- Combine first 7 ingredients and mix together to make a rub. Set aside.
- Remove membrane from back side of ribs by loosening at one end with a knife and grabbing with paper towel and pulling off.
- Apply rub to both sides of ribs and place in a ring inside of Instant Pot.
- Pour Coke and Liquid Smoke into center of pot.
- Pressure cook on manual high for 30 minutes with no warming and allow pressure to release naturally.
- Preheat oven to 400.
- Transfer ribs to broiler pan and brush with your favorite BBQ sauce.
- Bake 10-15 minutes watching to ensure ribs don't burn.

