

Beef Ribs



Ingredients

- Up to 9 lbs. large beef ribs
- 1½ cups BBQ sauce
- ½ cup water

Directions:

1. Place ribs into the Pressure Pro.
2. Add ¾ cup of BBQ sauce, covering ribs as evenly as possible. Add ½ cup water.
3. Close the lid and set the **Pressure Valve** to **Seal**.
4. For chewy ribs, press the **Meat/Chicken** button, and then select either **Medium** or **Well** on the taste button.

TIP: For added taste, when the cooking process is finished, remove lid, pour the remaining ¾ BBQ sauce over ribs, place lid back on and set for 1 more minute.

For fall-off-the-bone ribs select the **99it!** Button.

5. When done, release pressure carefully and serve.