

Fall-off-the-Bone Baby Back Ribs



Ingredients

Up to 10 lbs.
baby back ribs

1/2 can/bottle of
beer

1 1/2 cups BBQ sauce

Directions:

1. Place ribs into the Pressure Pro.
2. Pour beer over ribs.
3. Close the lid, and set the **Pressure Valve** to **Seal**.

Press the **99it!** Button.

TIP: Any beer will do, but the darker the beer, the richer the flavor!

4. When the ribs are done, release the pressure carefully and remove the lid. Pour the BBQ sauce over the ribs as evenly as possible. Close lid, and set for 5 more minutes to evenly distribute and infuse the BBQ sauce.