

25-MINUTE BARBEQUE RIBS

Made in the Zavor Multi-cooker

INGREDIENTS

Prep Time: 45 Minutes (25 mins cooking)
Servings: 4-6

1 rack Baby Back Ribs
BBQ Dry Rub or Seasoning
1/2 cup Water
1/2 cup Vinegar (Apple Cider or White)
1/4 teaspoon Liquid Smoke, optional
1 bottle of your favorite BBQ Sauce
Parsley, for garnish if desired

DIRECTIONS

1. **Prepare the ribs:** Rinse the ribs and pat dry. Flip upside down and use a sharp knife to lift a part of the white membrane covering the back. Use your fingers to peel the membrane off (should peel pretty easily once you have a grip on it).
2. Flip the ribs back over and generously rub with your favorite dry rub or BBQ seasoning.
3. In the pot of the multi-cooker, add water, vinegar and liquid smoke. Place the rack attachment or steamer basket* in the base of the pot. Wrap the ribs around the inside of the pot on top of the rack, bone-side facing in (see image in post).
4. Plug in the Multi-Cooker; place and lock the lid. Turn the pressure regulator knob on the lid of the machine to "Pressure". Turn the dial until the "Pressure Cook" function is selected, press the dial. Then select the "Meat" function and press the dial. The preset pressure level should read "High".
5. Set the timer to 25 minutes. Press the "Start/Stop" button. The machine will start to preheat and will show a "Preheating" bar showing its progress. The timer will not begin to count down until the cooker has finished preheating and has reached full pressure.
6. When the timer goes off, the unit will beep and switch to a "Keep Warm" function. Press the "Start/Stop" button to cancel and end the program. Release the pressure naturally (aka the "Natural Release Method") for 5 minutes - which basically means let the unit sit for 5 minutes after pressing the "Start/Stop" button in step #7.
7. After waiting 5 minutes, use the "Quick Release Method" to release the pressure immediately by turning the pressure regulator knob on the lid to "Steam". CAREFUL. The pressure regulator knob will start to release very hot steam and liquid from the machine, so turn the knob with an oven mitt or towel to protect your hand.
8. When the steam stops after a few minutes, twist off the lid and take out the cooked ribs. Lay flat on a foil or parchment-lined sheet pan and brush generously with your favorite bottle of BBQ sauce. Broil in the oven for 5-6 minutes until the sauce is caramelized.
9. Garnish with chopped parsley and extra BBQ sauce.

*If using the steamer basket attachment, prop up the basket with the included wire clip or 4, 1-inch balls of scrunched-up foil.