

## Honey-BBQ Ribs

(Instant Pot)

Serves 4

- 1.3-1.8 kg pork ribs
- 85 g honey
- 58 g barbecue sauce
- 1 T paprika
- 50 g brown sugar
- 1 tsp salt



1. Layer individual ribs in a 6-liter Instant Pot.
2. In a small bowl, combine the rest of the ingredients. Stir well to combine.
3. Pour sauce over ribs.
4. Cover Instant Pot; be sure the steam release is set to **Pressure**.
5. Press the **Meat/Stew** button.
6. Then Press **Adjust** to increase the time to **45 minutes**.
7. Cook the ribs at **High Pressure for 45 minutes**.
8. When cooking is finished, allow the pressure cooker to **slowly release pressure for 10 minutes**.
9. **After 10 minutes, turn the steam release valve to release the rest of the pressure.**
10. Carefully remove the lid from the Instant Pot.
11. Remove ribs and serve immediately.