

Sticky Hoisin Baby Back Ribs

(Instant Pot)

Serves 4

- 1.8 kg baby back pork ribs (about 2 racks)
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 87 g (⅓ C) hoisin sauce
- 113 g (⅓ C) honey
- 84 g (⅓ C) soy sauce, preferably dark
- 2 T Shaoxing rice wine or dry sherry
- 1 T finely chopped fresh ginger
- ½ tsp five-spice powder
- Flaky sea salt



1. Cut meat between bones into individual ribs; season with kosher **salt** and **pepper**. **Let sit at room temperature at least 30 minutes and up to 1 hour.**
2. Whisk **hoisin, honey, soy sauce, rice wine, ginger,** and **five-spice powder** in cooker insert.
3. Toss **ribs** in sauce to coat, then fit as many as possible in a single layer on top of wire roasting rack; set remaining ribs on top.
4. Lock on lid, making sure steam release valve is in the proper sealed position. Select **Manual** and program for **21 minutes at High pressure.**
5. As soon as the time has elapsed, turn off cooker, **Quick Release** the steam, and unlock lid. The ribs should be tender enough to easily pierce with a sharp knife. Transfer ribs to a platter.
6. Select **Sauté** and let cooking liquid **simmer until reduced by about half, 10–15 minutes.**
7. Meanwhile, prepare a medium direct fire on a gas or charcoal grill (or preheat broiler). Brush ribs with sauce. Place ribs on grate directly over fire, meaty side down. Close lid and grill until browned and crisp in places, about 5 minutes.
Or, transfer them to a baking sheet, meaty side up, and broil the same way. Use torch to brown and crisp the ribs.
8. Return ribs to platter. Top with **sea salt**. Serve with remaining **sauce** alongside.

Notes:

Separate the fat from the sauce and then reduce to thicken. Use cornstarch if necessary.