**Instant Pot Country Style Dry Rub Ribs**

**Ingredients:**
1 - 2 racks of Ribs
2 Tablespoons of coarse ground garlic salt
2 Tablespoons of seasoned salt
2 Tablespoons of seasoned pepper
1 Tablespoon of chili powder
1 Tablespoon of dry mustard
2 Tablespoons of Paprika
1 Tablespoon of onion powder
1 teaspoon of celery salt
1 small bottle of liquid smoke
1 large bottle of Country Bob's all purpose sauce
1 cup or organic honey

 **Directions:**

First, Ribs have a membrane on the back side of the rack that needs to be removed. It's on the opposite side of the meaty part of the ribs, and it's silvery white and looks kind of like fat, but it's not.  Take a sharp knife, start at one corner on the back side of the ribs, and run the knife under the membrane to loosen it.  Pull it back just a little, use a paper towel to get hold of the loosened membrane, and pull it off.  You may have to do this in 2 or 3 segments to loosen and pull, as some racks will have a membrane that comes off easily, and others will take a little work.

Once you have the membrane removed, place the ribs in a flat-bottomed dish (like an 11 X 14)  and sprinkle with liquid smoke.  Let the ribs sit for about 30 minutes and absorb the liquid smoke.  After 30 minutes, hold the ribs up, and allow any liquid remaining to run off into the dish.  Lay the ribs back in the dish and place them in the refrigerator.  In a Ziploc bag, place the garlic salt, seasoned salt, seasoned pepper, chili powder, dry mustard, paprika, onion powder, and celery salt.  Close the bag and shake vigorously to blend all dry ingredients.  Once the ingredients are all blended, open the bag and set the bag in a bowl.  Remove the ribs from the refrigerator, and with a Tablespoon, generously sprinkle the dry rub over the meaty side of the ribs, and press it into the meat.  Once you've covered the ribs in the dry rub, cover the ribs with plastic wrap and place them in the refrigerator overnight to allow the flavors to be absorbed.

The next day, remove the ribs from the refrigerator.  Place the Trivet in the Instant Pot, and add 1 cup of water and 1/2 cup of barbecue sauce.  Place the ribs on the trivet circled around or leaning against the inside liner of the Instant Pot.  Place the lid on the Instant Pot, and turn it until it beeps and locks.  Make sure the pressure valve is set to 'SEALING,' press the Manual button, and set the time to 30 minutes.  Allow the Instant Pot to build and release the pressure automatically.  Once the Instant Pot is completely done and has released all the pressure (about an hour), make sure the pressure valve button is down gently, and with a pot holder, turn the valve to VENTING to make sure all pressure has been released.

Remove the lid to the Instant Pot and place the Ribs in an oven-safe dish.  In a separate dish, pour half the bottle of Country Bob's sauce, add the 1 cup of honey, and stir well.  Pour honey barbecue sauce over the ribs, and place the ribs in the oven at 350 degrees for 30 minutes to crisp the ribs, and melt the barbecue sauce into the ribs.  It will get a little gooey in the oven, which blends the dry rub and barbecue flavors together.  Once the ribs have browned a little and the sauce is gooey, remove them from the oven and serve immediately.  Enjoy.

NOTE:  You may want to double the dry rub recipe for two full racks of ribs, depending on how much dry rub is preferred. The dry rub recipe given will make enough for about 2 - 3 pounds of ribs, which is approximately one rack.

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