



Gazel's moms delicious ribs.

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2-3 racks of pork ribs, cut into equal pieces.
- 5 cups of water.
- Salt and pepper.
- Barbeque sauce of your choice.

Instructions

My mom makes the BESSST ribs EVER. Everytime a new person tries her ribs, they're wanting it back for more. :p It's actually quite simple to make, and awfully tasty you want seconds! If you don't own a pressure cooker, parboil 'em.

1. Put the water and ribs in pressure cooker, with S&P. Pressure cook for about 45 minutes or more, until the meat is very tender.
2. Remove from the pressure cooker, then lay it on a broiling sheet in your oven. Set the oven to about 375 F.
3. Brush the BBQ sauce of your choice on the ribs. Put it in the oven for a good 20 minutes or so, until your desired meat-softness.
4. Remove from oven and consume, if you want a saucier, more messier ribs, add more BBQ sauce.
5. Enjoy by itself or with rice. nom nom.