

Spanish Jack's

Devil Dry Rub Pork Ribs

Preparation: 2 Hours s, Cook Time: 40 Minutes

Yield: 4

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Pork**



Everyone has their own way of fixing ribs, but here is a quicker way to fix ribs. The best way to cook ribs is the slow cook method. What happens if you do not have all day to wait for those ribs? Well, go out and get a pressure cooker. By following this recipe, you will have great wonderful ribs in half the time. This recipe can be completed either indoors or out on the grill. Be sure to have plenty of barbecue sauce for the ribs, you surely do not want to run out.

Source: *Connie - Ohio*

2 slabs Pork Spare Ribs, cut in half
1/2 cup Spanish Jack's Red Devil Rub
1 gallon Ziploc Plastic Bag
1 8 quart Pressure Cooker

Water, based on your pressure cooker instructions
Reynolds Wrap® Non-Stick Foil
Your favorite Barbecue Sauce, *I would recommend Spanish Jack's

Directions:

1. Be sure to have your butcher to cut your pork spare rib slabs in half. This will make sure that the ribs will fit in your pressure cooker.
2. Pour 1/2 Cup of the Spanish Jack's Red Devil Rub over the ribs. You can add more or less Spanish Jack's Red Devil Rub to one's taste. Place the seasoned ribs in a Ziploc Plastic Bag. I would recommend letting the ribs soak up the flavors for 1-2 hours in the refrigerator before doing the next step.

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3. Get out your pressure cooker. Leave the cooking rack in your pressure cooker. *(Each manufacturer has their own instructions on the amount of water, timer gauge and amount of time of cooking.) I have an 8 Quart Presto pressure cooker, so the next directions are based on my pressure cooker instructions. I put 1 1/2 Cups of water in the pressure cooker.

4. Place the ribs curved sides down in the pressure cooker. Make sure the seal is tight along the top of the cooker. Hold cover up to light and look through the vent pipe to make certain it is open and not clogged. Then, place cover on pressure cooker and close securely. Place the pressure regulator on top of the vent pipe. *(If your pressure regulator has a different pressure setting; check with your manufacturer's cooker instructions.) My pressure regulator has only a 15 pound gauge. My cooker's instructions states to cook pork ribs for 25 minutes. **If you cook the ribs for 25 minutes, the ribs are totally cooked. Since I want the ribs to cook on the grill or in the oven (rainy days), I cooked my ribs for 20 minutes. Remember, you start the cooking time when the pressure gauge jiggles. Take the pressure cooker off the burner when the cooking time has reached.

5. You can take the cooker lid off when the air vent/cover lock has dropped. With a pair of tongs, remove each rack of ribs out of the cooker. Place the ribs on a platter.

6. If you want to use the grill, line the grill racks with non-stick foil. Pre-heat your grill for 5-10 minutes. Once the grill has reached 300°F, place the rack of ribs curved side up on the foil. Dab some barbecue sauce on the top of the ribs. Close the grill lid for 5 minutes. Turn the ribs over and dab some more barbecue sauce on the ribs for another 5 minutes. Close the grill lid again. Repeat again for one more time.

If you want to use the oven, line a cookie sheet with non-stick foil. Pre-heat the oven to 325°F for 5-10 minutes. Once the oven has reached the proper temperature, place the rack of ribs curved side up on the foil. Dab some barbecue sauce on the top of the ribs. Close the oven door for 5 minutes. Turn the ribs over and dab some more barbecue sauce on the ribs for another 5 minutes. Close the oven door again. Repeat again for one more time.

7. Now your Devil Dry Rub Pork Ribs are ready to serve. Be sure to have plenty of extra barbecue sauce. You can use any barbecue sauce, such as any of Spanish Jack's Famous Barbecue Sauces. You can even make your own flavored Spanish Jack's Barbecue Sauce such as Cranberry BBQ Sauce recipe or Devil Rub BBQ Sauce recipe.



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