

Raspberry Peach Chipotle Baby Back Ribs

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Ingredients

- 4 to 5 pounds baby back ribs
- 2 jars Terrapin Ridge Farms Raspberry Peach Chipotle Sauce
- Equal parts salt, pepper and garlic powder, smoky paprika to taste.
- ½ cup fresh orange juice.
- Zest of one lime with extra for serving.
- 1 Tbsp lime juice



Directions

- Rub the ribs with a blend of salt, pepper and garlic powder and paprika. Cut the ribs into chunks of two or three ribs, depending on their size. Put pieces into a bowl and pour one jar of Raspberry Peach Chipotle sauce over the ribs. Coat ribs evenly.
- Arrange the ribs standing up along the outer edge of the pressure cooker, making a ring with the meat side of the ribs facing out. Continue with the remaining ribs arranging them in concentric circles. Scrape all sauce from the bowl onto the ribs. Add ½ cup orange juice to the ribs.
- Cover and cook on high pressure for 32 minutes. Allow the pressure to release naturally.
- In a small bowl combine the other jar of Raspberry Peach Chipotle Sauce, orange juice, lime zest, lime juice and set aside.
- Heat the broiler.
- Transfer the ribs, meat side down, to a rimmed baking sheet. Brush the ribs with the sauce that was set aside.
- Broil the ribs for 1-3 minutes, then flip them over and brush with more sauce and broil on that side until charred. Serve immediately with more sauce on the side.
- This recipe can be made in a slow cooker, cook 4-5 hours on high or 5-6 hours on low.