Pork Ribs Adobo in the Instant Pot

2 lbs pork ribs

4-5 cloves garlic

3 dried bay leaves

¼ cup apple cider vinegar

¼ cup soy sauce

½ cup water

olive oil

Hit “sauté” button on the IP and add olive oil to cover the bottom. When it says “HOT,” sauté the garlic.

Put ribs in pot and mix until browned.

Add everything else.

Press “manual,” then “Pressure” to set to low pressure at 35 min.

Use natural release.