



Air Fryer Baby Back Ribs

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Who would have thought you can prep and cook your ribs in less than an hour Well now you can using an air fryer Quick and easy for a weeknight dinner

Ingredients

— - 1 rack baby back ribs - 1 tablespoon olive oil - 1 tablespoon liquid smoke flavoring - 1 tablespoon brown sugar - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon chili powder - 1 cup BBQ sauce

Instructions

1. Remove membrane from back of ribs and dry ribs with a paper towel. Cut rack into 4 pieces. Mix olive oil and liquid smoke in a small bowl and rub on both sides of the ribs. Combine brown sugar
2. salt
3. pepper
4. garlic powder
5. onion powder
6. and chili powder in a bowl. Season both sides of the ribs generously with seasoning mix. Let ribs rest for 30 minutes to enhance the flavor. Preheat an air fryer to 375 degrees F (190 degrees C). Place ribs bone-side down in the air fryer basket
7. making sure they are not touching; cook in batches if necessary. Cook for 15 minutes. Flip ribs over (meat-side down) and cook an additional 10 minutes. Remove ribs from air fryer and brush bone-side of ribs with 1/2 cup BBQ sauce. Place basket back in the air fryer and cook for 5 minutes. Flip ribs over
8. brush meat side with remaining 1/2 cup BBQ sauce
9. and cook an additional 5 minutes or until desired char is achieved.