

Air Fryer BBQ Country Style Ribs

Ingredient ratio:

- Per 1 lb country-style ribs (bone in or boneless)
 - 1 tsp garlic powder
 - ½ tsp onion powder
 - ½ tsp salt
 - ½ tsp smoked paprika
 - ¼ tsp ground pepper
- BBQ sauce

Instructions:

- Preheat the air fryer to 380°F/195°C.
- Spray the tray or basket of your air fryer with cooking spray.
- Mix together the garlic powder, smoked paprika, and ground black pepper and rub the mixture onto your ribs.
- Place ribs onto the tray (or in the basket of the air fryer), careful not to overlap.
- Brush with BBQ sauce.
- Cook for 25 minutes for bone-in, 20 minutes for boneless. Swap the racks halfway if you are using an air fryer with two levels. Check the temp at this point, if you are only cooking one tray, your ribs might already be done. Finished temp should be 145-165°F.
- If your ribs are done, turn them over, swipe them with BBQ sauce and get them back in for just 2 minutes.
- If they are not done, turn them over and brush some more BBQ sauce on the ribs. Place back into the air fryer and cook for an additional 15 minutes for bone-in and 10 minutes for boneless (swapping the racks again halfway). Check the temp of the meat again to see that the pork has reached 145-165°F
- If they are not done, add 5 minutes at a time until they are done.