

Baby Back Ribs vs Country Ribs

It turns out I was cooking my baby back ribs in my air fryer the wrong way.

I was cutting apart and cooking for 12 minutes on each side at 370 degrees. They were on the dry side and not really tender even though I put BBQ sauce on them for a couple of hours prior.

Country Ribs are a lot fatter and juicier than regular back ribs so that is what I use now.

Just used this new way. What a difference - juicy and tender. Cut apart after cooking unless already cut apart. See pic

Cook for 20 minutes at 325°F, flip over and cook for 15 minutes at 325 F or until the meatiest part of the ribs reaches an internal temperature of 170°F.

YUMMY and so juicy

