

Air Fryer Ribs: Fall-Off-the-Bone Good in Just 30 Minutes

-a total game changer. These



OVEN
400°F

TIME
35 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 rack baby back ribs (about 2⁰⁰ lbs), cut into sections to fit your air fryer

2 tbsp brown sugar

1 tbsp smoked paprika

1 tsp garlic powder

1 tsp onion powder

⁰⁰ tsp salt

⁰⁰ tsp black pepper

⁰⁰ cup BBQ sauce (use your favorite)

Optional Ingredient Tips:

BBQ Sauce Variations: Try honey chipotle, Carolina mustard, or spicy bourbon sauces depending on your mood.

Spice It Up: Add cayenne pepper or chili powder to the rub for heat lovers.

No Baby Backs?: Spare ribs work, just cook a few minutes longer for tenderness.

Instructions:

Prep the Ribs: If not already done, remove the thin membrane from the back of the ribs. This helps the spices absorb and makes the ribs more tender.

Season Generously: In a small bowl, mix brown sugar, smoked paprika, garlic powder, onion powder, salt, and pepper. Rub all over both sides of the rib sections.

Preheat Your Air Fryer: Set to 350°F (175°C) and let it run for 3 minutes to preheat.

Cook the Ribs:Place ribs in the basket in a single layer. Cook at 350°F for 25-30 minutes, flipping halfway through.

Sauce and Sizzle:Brush the ribs with BBQ sauce, then return to the air fryer at 400°F for 5 minutes to caramelize the sauce.

Rest & Serve:Let ribs rest for 5 minutes before slicing and serving.

Tips for Success:

Cut your ribs to fit: Most air fryers can't handle a full rack, so trim into 3-4 rib sections.

Don't skip the final blast at 400°F:it gives that sticky, saucy crust you crave.

Layer in batches: If your air fryer is small, cook in batches to avoid overcrowding and ensure even crisping.

Serving Suggestions & Pairings:

Pair with This Blueberry Lemonade for a cool, fruity contrast that balances out the smoky richness.

Set out This Beer Cheese Dip with chips or pretzel bites for the ultimate game day spread.

Add a fun, filling side like **These Sheet Pan Quesadillas** to round out the table.

Feeding a group? Go buffet-style with **This Walking Taco Bar**-it's a guaranteed win with kids and adults.

Finish with These No-Bake Monster Cookie Energy Balls for a sweet, protein-packed dessert.

Leftovers & Storage:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Freeze cooled rib sections wrapped in foil. Reheat from frozen at 375°F for 10-15 minutes.

Reheat Tip: Air fryer at 350°F for 5-6 minutes brings them right back to life-crispy and saucy.

More Recipes You'll Love:

These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast

DIRECTIONS

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9. **Layer in batches:** If your air fryer is small, cook in batches to avoid overcrowding and ensure even crisping.
10. **Serving Suggestions & Pairings:** These ribs are the main event, but what's a BBQ meal without the right sides and sips? Try these crowd-pleasing ideas:
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19. More Recipes You'll Love: These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast
20. This : Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
21. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
22. These : No-Bake Monster Cookie Energy Balls Are My Favorite Snack to Keep on Hand
23. This : Walking Taco Bar Is My Favorite No-Fuss Way to Feed a Crowd
24. Final Thoughts: These Air Fryer Ribs are everything we love about barbecue-bold flavor, tender meat, sticky sauce-but done fast and easy in your kitchen. They'll win over rib snobs and weeknight warriors alike. Whether you're hosting, meal prepping, or cooking solo, this recipe brings the flavor without the fuss.
25. Tried it? Let us know how yours turned out in the comments-and follow ChefManiac for more craveable recipes, easy meal hacks, and air fryer wins.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-ribs-fall-off-the-bone-good-in-just-30-minutes/>