

How to Make Corn Ribs in the Oven or Air Fryer (Kid-Approved!)

-a sweet, smoky, garlicky twist on a summer classic. Tossed with



OVEN
356°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Corn:

4 whole corn on the cob (mielies)

3 tbsp extra virgin olive oil

2 tbsp parsley, roughly chopped

Spring onion, chopped (optional garnish)

For the Seasoning:

1‰ tsp garlic powder

2‰ tsp smoked paprika (plus more for garnish, optional)

2 tsp salt

2 tsp black pepper

For the Garlic Butter:

50g (3 tbsp) butter

1 garlic clove, finely minced

DIRECTIONS

1. Prep the Corn: Using a sharp knife and a non-slip cutting board, slice off the base and tip of each corn cob.
2. Stand upright, then cut each cob in half crosswise, and again lengthwise to create quarters (you'll get 4 "ribs" per cob). Be careful-this takes a bit of pressure.
3. Make the Garlic Butter: Melt butter in a small saucepan over medium heat.
4. Add minced garlic and sautØ for about 20 seconds, until fragrant.
5. Remove from heat and keep warm.
6. Season the Corn: In a small bowl, mix together garlic powder, smoked paprika, salt, and pepper.
7. In a large bowl, toss the corn quarters with olive oil, then sprinkle the seasoning mix gradually, tossing between additions to coat evenly.
8. Bake or Air Fry: Air Fryer: Preheat to 180°C (356°F) and cook for 25-30 minutes, kernel side up, until browned and crispy at the edges.
9. Oven: Bake in a preheated oven at 180°C (356°F) for 30-35 minutes, kernel side up, until golden.
10. Add Garlic Butter: Once cooked, return the corn ribs to the bowl.
11. Drizzle with warm garlic butter and toss to coat.
12. Garnish and Serve: Plate the corn ribs and sprinkle with parsley, spring onion, or extra smoked paprika.
13. Optional: Drizzle with pink sauce or top with shredded cheese.
14. Serve immediately-grab and eat like ribs!

TIPS FOR SUCCESS

Use a sturdy chef's knife to safely cut the corn-fresh corn is best for clean cuts.

Don't overcrowd your air fryer or baking tray-space helps them crisp up.

Make a double batch -these disappear fast.

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

Original recipe: <https://chefmaniac.com/how-to-make-corn-ribs-in-the-oven-or-air-fryer-kid-approved/>