

Cooking baby back ribs in the air fryer without barbeque sauce makes the best crispy ribs everyone will enjoy. Super easy-to-make juicy, tender, tasty, and crispy air fryer ribs are perfect for summer BBQs, potluck, and picnics! There's no need to spend hours making pork ribs in the oven or grill if you have an air fryer. When you put baby pork ribs in the air fryer, they come out absolutely amazing. And with this recipe, you won't miss BBQ sauce!

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Ingredients

- 3.4 lbs of Baby Back Pork Ribs
- 1 tablespoon onions powder
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 2/3 teaspoon salt
- 1 teaspoon chilli
- 2 teaspoons Creole seasoning
- 1 teaspoon Knorr chicken Bouillon Powder
- 1 tablespoon baking powder
- 1 tablespoon paprika
- 1 — 2 tablespoons of olive oil
- 1 TBS white vinegar
- 1 lemon (1/2 for washing; 1/2 for marinating)

Instructions

1. *Gather Your Ingredients.* The best way to start any recipe is by setting everything you need out so you can grab it with ease. Then you can bathe those ribs with half of your lemon or lime, followed by a nice pat dry with paper towels.
2. *Cut Them Up.* Using a good knife, cut your ribs into individual pieces so there's a bone in each. You should wind up with a total of 14 small bone-in ribs. Take them and put them

into a big bowl.

3. *Season the Ribs.* Add all your seasonings into the bowl with the ribs. Then, using clean hands or while wearing disposable gloves, make sure every rib is thoroughly covered with this seasoning.
4. *Air Fry Your Pork Ribs.* Now you'll put your ribs in the air fryer basket. Make sure you don't overcrowd it or you'll impact the cooking time. The air fryer should be set to 350F for 20 minutes. If your ribs are cut bigger, your cooking time and temperature will change.
5. *Turn Halfway.* After 10 minutes of cooking, turn the ribs. Keep your eyes on the meat, though. If they are not entirely cooked after 20 minutes, you can add more time or increase the temperature. Also, feel free to brown the meat more to your preference.
6. *Garnish and Serve.* Once your ribs are fully cooked, sprinkle on some parsley if you'd like to give it a colorful garnish. Then you can serve these delicious ribs along with your favorite side dishes. And if you don't know what to serve, you can find plenty of sides on my site to help you make a complete meal!

Notes

Don't overcrowd the air fryer, or it will take longer to cook your ribs. It's better to do batches if you don't have enough room.

Cut your ribs first. Do not try to shove a whole intact rack of baby back ribs in there, or it will take much longer to cook them.

Be sure you coat every rib with the marinade to give them intense flavor.

Yes, you can let the marinade sit on the ribs for a little while if you like.

Be careful with salt; I recommend going lightly initially, but always season to your preference. Remember, the Knorr and Creole seasonings have sodium.