

Air Fryer Ribs

<https://www.youtube.com/watch?v=pZ-Arisjnu0&t=335s>



Ingredients

- pork ribs - 1 kg
- garlic - 6 cloves
- barbecue sauce - 3 tbsp
- dry red wine - 100 ml
- soy sauce - 3 tbsp
- oyster sauce - 1 tbsp
- honey - 1 tbsp

Instructions

- remove membrane and cut into individual pieces for easy handling and cooking
- transfer ribs to large glass bowl
- add other ingredients to bowl
- mix together and let it marinate for 30 mins or so.
- cook at 180C/**360F** for 35 mins

Review

- Not great.... oyster sauce can be a bit strong. Would be better pressure cooked and finished in the air fryer with any type of BBQ sauce.