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 fattier 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**

