

AIR FRYER BONELESS “COUNTRY STYLE” RIBS

Serves 4.

By Dennis W. Viau; an original recipe.

Costco sells a package of meat pieces they label as “Pork Shoulder Country Style Ribs Boneless.” It’s basically pork shoulder cut into strips. I’ve used them before because they’re easy to work with. No bones. This easy recipe is one of my own, to make use of some plum sauce I had.*



Ingredients:

2 heaping teaspoons of plum sauce (Kikkoman brand)

¼ cup (60ml) cider (or other) vinegar

¼ cup (60ml) soy sauce

Freshly ground black pepper to taste

1 large boneless “country style rib” pork shoulder piece (about 1 pound / 450g)

Directions:

Combine the plum sauce, vinegar, soy sauce, and pepper. Blend well to make a marinade.

Place the pork rib in the marinade and cover. Let marinade 30 minutes, turning the meat over after 15 minutes to flavor evenly.

Place the marinated pork in the basket of an air fryer (retain the marinade). Roast at 200°F (93°C) for one hour, turning the meat over after 30 minutes. Repeat this roasting process for another hour, but mop the meat with the marinade each 30 minutes, turning the meat over as above.

Serve with your favorite vegetables.

*This recipe could easily be done with chicken pieces instead of pork. If you do not have an air fryer, which is nothing more than a counter top convection oven, you could roast the meat in an oven or, better yet, on a grill.