



INDIANA STATE FAIR RECIPE TRAIL

Pork Riblets

COURTESY OF



INDIANA
PORK



Ingredients

- 3/4 cup water
- 1 pound bone-in St. Louis pork sparerib portions (cut 1 to 1-1/2 inches thick)
- 1 Tbsp. Kansas City style barbecue seasoning rub (or Homemade BBQ Seasoning, see recipe, below)
- Canola oil cooking spray
- 2/3 cup barbecue sauce (bottled, heated)



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Instructions

1. Place water in bottom of air-fryer pan (underneath the basket). Preheat air fryer to 350°F according to manufacturer's directions.
2. Meanwhile, cut rib portions between the bones into 1- to 1 1/2-inch pieces; place in a large bowl. Sprinkle barbecue seasoning over rib pieces; toss until evenly coated. Lightly spray rib pieces with cooking spray; toss.
3. Lightly spray the air-fryer basket with cooking spray. Place rib pieces in the basket. Lightly spray tops of pork pieces with cooking spray. Cook for 6 minutes. Shake rib pieces in basket or toss with tongs; lightly spray with cooking spray. Cook for 12 minutes more, shaking basket or tossing rib pieces after 6 minutes.
4. Lightly brush rib pieces with some of the sauce; cook for 1 to 2 minutes or until sauce slightly caramelizes. Transfer rib pieces to a bowl and toss with remaining sauce. Let cool for 3 to 5 minutes before serving
5. Homemade BBQ Seasoning: In a small bowl combine 2 teaspoon packed dark brown sugar, 3/4 teaspoon smoked paprika, 1/2 teaspoon garlic salt and 1/8 teaspoon ground black pepper. Makes 1 tablespoon.

Fun Facts

- In a recent study, the estimated direct contribution of the pork industry to the Indiana economy was:
 - \$5.5 billion overall
 - \$912.4 million in labor
 - 25,730 jobs