

AIR-FRYER CORN RIBS

(adapted from several online sources)

3 ears of corn

1/4 cup olive oil

1 tsp Southwest spices

1/4 tsp smoked paprika

salt to taste

squirt of lemon juice

grated Parmigiano to serve

Wrap the corn cobs in plastic wrap and microwave for 5 minutes. Allow it to cool until you can handle. Cut the corn cob lengthwise in ribs – you will still need a large knife and maybe use something to bang on the top of it to make it slice through. I have a lower-quality knife with a large blade that can take that abuse.

Whisk the oil, spices and lemon juice in a small bowl, then drizzle all over the ribs of corn in a large bowl. Make sure to rub the mixture well. Place in the air-fryer and set at 400F (or as high as your machine will go) for 10 minutes, moving them around half-way through frying time. Season with more salt if you like, and sprinkle cheese on top.