

## Oven-Baked BBQ Ribs, Dry Rub or Saucy-You Pick the Finish

Why This Rib Recipe Is Always a Win



**OVEN**  
**275°F**

**TIME**  
**10 to 15 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

You'll Need

### DIRECTIONS

1. : You can finish them dry and crusty or slather on sauce for a sticky BBQ glaze- whichever you're in the mood for.
2. Prep it and forget it
3. : The oven does most of the work. Just a few minutes of prep and a little finishing time at the end.
4. No matter how you finish them, you'll be licking your fingers and going back for seconds.
5. Ingredients : You'll Need
6. For the : Ribs:
7. 2 racks of baby back ribs or St. Louis-style ribs
8. 2 tablespoons olive oil
9. 1/4 cup brown sugar
10. 1 tablespoon smoked paprika
11. 1 tablespoon garlic powder
12. 1 tablespoon onion powder
13. 1 teaspoon black pepper
14. 1 teaspoon salt
15. 1 teaspoon chili powder
16. 1 teaspoon cumin
17. 1/2 teaspoon cayenne pepper (optional for heat)
18. If You : Want Sauce:
19. 1 cup of your favorite barbecue sauce (store-bought or homemade)
20. How I : Make These Oven-Baked Ribs (Step-by-Step)
21. Preheat and : Prep the Ribs
22. I set my oven to 275°F (135°C) and start prepping the ribs. First, I remove the membrane from the back of the ribs-this part's crucial. I slide a small knife

under the edge of the membrane, then use a paper towel to grip and pull it off. It helps the seasoning and smoke penetrate better and gives a more tender bite.

**23.** Then I pat the ribs dry with paper towels. Moisture is the enemy of a good rub.

**24.** Mix and : Apply the Dry Rub

**25.** In a small bowl, I combine all the dry rub ingredients. The brown sugar balances out the heat and spice, while the smoked paprika gives a subtle campfire-style depth that makes these taste like they came off a grill.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/oven-baked-bbq-ribs-dry-rub-or-saucy-you-pick-the-finish/>