

BBQ Oven-Baked Baby Back Ribs - Juicy, Tender, and Perfectly Charred

No smoker? No problem. These



OVEN
275°F

TIME
30 min

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INGREDIENTS

For the Ribs:

3 pounds baby back ribs (2 slabs)

2 onions, sliced

4 cloves garlic, sliced

Optional Rib Rub:

1 tablespoon paprika

1 tablespoon brown sugar

$\frac{3}{4}$ teaspoon garlic powder

$\frac{3}{4}$ teaspoon onion powder

$\frac{1}{8}$ teaspoon black pepper

$\frac{1}{8}$ teaspoon lemon pepper

$\frac{1}{8}$ teaspoon salt (or to taste)

BBQ Sauce Blend:

$\frac{1}{2}$ cup BBQ sauce

$\frac{1}{2}$ cup chili sauce (or more BBQ sauce)

... cup ketchup

DIRECTIONS

- 1.** ? Step 1: Preheat and Prep: Preheat your oven to 275°F (135°C). If using the dry rub, mix all rub ingredients in a small bowl.
- 2.** ? Step 2: Prepare the Ribs: Remove the thin white membrane from the back of the ribs (this helps the seasoning absorb and keeps them tender). Pat dry and inspect for bone shards.
- 3.** Season with salt and pepper, or generously coat with the rub, massaging it into both sides of the meat.
- 4.** ? Step 3: Add Aromatics: Place ribs meaty side down on a foil-lined baking tray or roasting pan. Top with sliced onions and garlic. Cover and seal tightly with foil.
- 5.** ? Step 4: Bake Low and Slow: Bake for 2 hours. After that, open one corner and test the tenderness—meat should pull apart easily. If not, bake another 20-30 minutes and test again.
- 6.** ? Step 5: Make the Sauce: While the ribs finish, mix BBQ sauce, chili sauce, and ketchup in a small bowl. Adjust seasoning to taste.
- 7.** ? Step 6: Sauce and Finish: Remove ribs from oven and discard onions, garlic, and juices. Brush with olive oil (optional) and then generously coat with BBQ sauce.
- 8.** Grill over medium-high heat or broil in the oven for 5-10 minutes, just until the sauce is bubbling and slightly charred.

SWAPS & NOTES

Just use extra BBQ sauce or mix in a little sriracha for heat.

Add heat: Cayenne or red pepper flakes can be added to the rub for spicier ribs.

Make it smoky: Add a drop of liquid smoke to the sauce blend if you want that smoked flavor without the smoker.

Step-by-Step Instructions ? Step 1: Preheat and Prep Preheat your oven to 275°F (135°C) .

TIPS FOR SUCCESS

Use heavy-duty foil: This keeps the ribs sealed tightly and prevents leaks.

Rest before slicing: Let the ribs sit for 5-10 minutes so the juices redistribute.

Don't skip the sauce char: That final blast of heat adds flavor and texture you won't get from baking alone.

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

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