

## Tender Oven-Baked Ribs - Fall-Off-the-Bone Perfection with Just One Pan

Tender Oven-Baked Ribs: Juicy, Flavorful, and Foolproof



**OVEN**  
**275°F**

**TIME**  
**15 min**

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### INGREDIENTS

2 racks of baby back ribs  
1 tablespoon olive oil  
2 tablespoons brown sugar  
1 tablespoon paprika  
2 teaspoons garlic powder  
2 teaspoons onion powder  
1 teaspoon salt  
1 teaspoon black pepper  
1/2 teaspoon cayenne pepper (optional)

1 cup BBQ sauce of your choice

Ingredient Notes & Swaps:

**BBQ Sauce:** Use your favorite brand or homemade-smoky, spicy, sweet, or tangy all work here.

**Spice It Up:** Add chili powder or smoked paprika for extra depth.

**Make it Sticky:** For a thick glaze, brush on extra BBQ sauce and broil for a few minutes after baking.

### DIRECTIONS

- 1. Prep the Ribs:** Preheat oven to 275°F (135°C). Remove the silver skin membrane from the back of the ribs for maximum tenderness.
- 2. Season the Ribs:** Mix together the brown sugar, paprika, garlic powder, onion powder, salt, pepper, and cayenne. Rub ribs with olive oil, then coat generously with the spice rub on all sides.
- 3. Wrap and Bake:** Place each rack bone-side down on foil. Wrap tightly and place on a baking sheet. Bake for 2.5 to 3 hours until the meat pulls away easily from the bones.
- 4. Sauce and Finish:** Carefully unwrap the ribs and brush generously with BBQ sauce. Increase oven temp to 400°F (200°C) and bake uncovered for 10-15 minutes to caramelize.
- 5. Serve:** Let the ribs rest for a few minutes before slicing between bones. Serve with extra BBQ sauce on the side and dig in.

### SWAPS & NOTES

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## TIPS FOR SUCCESS

**Remove the Membrane:** It makes a huge difference in texture.

**Low and Slow:** Don't rush the bake-275°F is perfect for tenderizing.

**Don't Skip the Final Bake:** This step gets you that sticky, flavorful BBQ crust.

**Foil Wrap Tightly:** Keeps the ribs juicy and prevents drying out.

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

Original recipe: <https://chefmaniac.com/tender-oven-baked-ribs-fall-off-the-bone-perfection-with-just-one-pan/>