

## Tender Oven-Baked BBQ Ribs: Fall-Off-The-Bone Perfection

Get ready for some serious finger-licking goodness with these incredible



**OVEN**  
**325°F**

**TIME**  
**5 to 8 min**

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**SAVE**  
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### INGREDIENTS

2 to 2 1/2 pounds baby back pork ribs (1 rack)  
Salt and black pepper to taste (generous amount)  
1 tablespoon olive oil  
1/4 cup finely diced onion  
1/2 teaspoon red pepper flakes (adjust to taste for heat)  
1 tablespoon light brown sugar, packed  
1 tablespoon apple cider vinegar  
1 cup BBQ sauce (your favorite store-bought brand, as the base)

### DIRECTIONS

1. Let's get these delicious : Tender Oven-Baked BBQ Ribs cooking!
2. Preheat : Oven: Preheat your oven to 325°F (160°C).
3. Prepare : Ribs: If the ribs still have the thin membrane covering the back of the rack (a silvery, translucent layer), remove it. To do this, slide a knife under the membrane at one end of the rack, lift it up, and then use a paper towel to grip and pull it off. Season both sides of the ribs generously with salt and black pepper.
4. Bake : Ribs (Foil-Wrapped): Place the seasoned ribs, meat-side up, into a large roasting pan or a rimmed baking sheet. If necessary, cut the rack of ribs in half to fit them comfortably into your pan. Cover the pan or baking sheet tightly with aluminum foil. This creates a steamy environment that tenderizes the meat. Bake in the preheated oven until the meat falls easily from the bones, approximately 2 1/2 to 3 1/2 hours. The exact time will depend on the thickness of your ribs.
5. Make : Barbecue Sauce (While Ribs Bake): While the ribs are baking, prepare the barbecue sauce. Heat 1 tablespoon of olive oil in a medium saucepan over medium heat. Add the 1/4 cup finely diced onion and cook until soft and translucent, about 5 to 8 minutes. Add the 1 cup BBQ sauce, 1 tablespoon packed light brown sugar, 1 tablespoon apple cider vinegar, and 1/2 teaspoon red pepper flakes. Stir well to combine. Bring to a gentle simmer and cook for 5 minutes, stirring occasionally, allowing the flavors to meld. Remove from heat and set aside in preparation for the ribs to finish roasting.

6. **Sauce & : Broil Ribs:** Once the ribs are tender, remove them from the oven. Carefully discard the aluminum foil. Generously brush both sides of the ribs with the prepared barbecue sauce. Turn your oven's broiler to high. Place the sauced ribs back into the oven, directly under the broiler. Broil for 4 minutes, keeping a very close eye on them. The barbecue sauce will begin to caramelize and bubble. It is crucial to watch constantly so the sauce does not burn.
7. **Serve:** Remove the ribs from the oven. If you have some leftover warmed sauce, slather some over the ribs before serving. Allow them to rest for 5-10 minutes before slicing into individual ribs. Enjoy your tender, flavorful BBQ ribs!

## SWAPS & NOTES

**Ribs:** Baby back pork ribs are recommended for tenderness and size.

**Spareribs** can be used, but may require a longer baking time (up to 3.5-4.5 hours).

**Membrane Removal:** Removing the thin membrane on the back of the ribs is crucial for tender, fall-off-the-bone results.

**Seasoning:** A generous amount of salt and black pepper is all you need for the initial seasoning, allowing the sauce to shine.

## TIPS FOR SUCCESS

**Remove the Membrane:** This is the secret to truly tender ribs.

**Season Generously:** Don't be shy with salt and pepper on the ribs before baking.

**Tightly Sealed Foil:** Ensure the aluminum foil creates a tight seal around the pan to trap all the moisture, which steams the ribs to tenderness.

**Don't Over-Broil:** The broiler works fast!

