

Oven-Baked BBQ Ribs: Fall-Off-The-Bone Perfection at Home

tender, juicy, fall-off-the-bone BBQ ribs



OVEN
275°F

TIME
15 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

For the Ribs:

2 racks baby back ribs or St. Louis-style ribs

2 tablespoons olive oil

For the Dry Rub:

... cup brown sugar

1 tablespoon smoked paprika

1 tablespoon garlic powder

1 tablespoon onion powder

1 teaspoon black pepper

1 teaspoon salt

1 teaspoon chili powder

1 teaspoon cumin

$\frac{1}{8}$ teaspoon cayenne pepper (optional, for heat)

For the Barbecue Sauce:

1 cup barbecue sauce (store-bought or homemade)

Step-by-Step Instructions:

1. Preheat the Oven:

2. Prepare the Ribs:

I slide a knife under the membrane at one end of the ribs.

Using a paper towel for grip, I pull off the membrane in one piece.

3. Season the Ribs with the Dry Rub:

4. Wrap and Bake the Ribs:

5. Unwrap and Add BBQ Sauce:

6. Caramelize the Sauce:

7. Rest, Slice & Serve:

Pro Tips for the Best Oven-Baked Ribs:

Use the Right Ribs - Baby back ribs are leaner and more tender, while St. Louis-style ribs are meatier and richer.

Don't Skip the Membrane Removal - This makes the ribs more tender and allows the flavors to penetrate better.

For Extra Juicy Ribs - After baking, let the ribs rest for at least 5-10 minutes before slicing.

Want Smoky Flavor? - Add a teaspoon of liquid smoke to the dry rub for a grilled-like taste.

Prefer a Sticky Glaze? - Brush the ribs twice with BBQ sauce-once before broiling, and once right before serving.

What to Serve with Oven-Baked BBQ Ribs:

Creamy Coleslaw - A tangy contrast to the rich, smoky ribs.

Cornbread - Soft, buttery cornbread soaks up all the extra sauce.

Mac and Cheese - Because cheese and BBQ are the ultimate combo.

DIRECTIONS

1. **Preheat the Oven:** I start by preheating the oven to 275°F (135°C). This low-and-slow cooking method ensures the ribs turn out incredibly tender.
2. **Prepare the Ribs:** To ensure the ribs cook evenly and aren't tough, I remove the thin membrane from the back of the ribs:
3. I slide a knife under the membrane at one end of the ribs.
4. Using a paper towel for grip, I pull off the membrane in one piece.
5. Then, I pat the ribs dry with paper towels-this helps the dry rub adhere better.
6. **Season the Ribs with the Dry Rub:** In a small bowl, I mix all the dry rub ingredients together.
7. I rub olive oil over both sides of the ribs to help the seasoning stick, then generously sprinkle the dry rub all over. Using my hands, I press the spices into the meat for maximum flavor.
8. **Wrap and Bake the Ribs:** I place each rack meat-side up on a large sheet of aluminum foil and wrap them tightly to seal in moisture.
9. Next, I transfer the wrapped ribs to a baking sheet and bake for 2.5 to 3 hours until the ribs are tender and the meat pulls away from the bones.
10. **Unwrap and Add BBQ Sauce:** Once baked, I carefully unwrap the ribs and increase the oven temperature to 450°F (230°C).
11. I brush barbecue sauce generously over both sides of the ribs and place them back on the baking sheet, uncovered.

12. Caramelize the Sauce: I return the ribs to the oven for 15 minutes, letting the barbecue sauce bubble and caramelize. I watch closely to avoid burning-a little charring is perfect, but too much can dry them out.
13. Rest, Slice & Serve: Once out of the oven, I let the ribs rest for a few minutes before slicing into individual ribs. This step helps the juices redistribute, making them extra flavorful.
14. I serve the ribs hot with extra barbecue sauce on the side and watch them disappear!
15. Pro Tips for the Best Oven-Baked Ribs: Use the Right Ribs - Baby back ribs are leaner and more tender, while St. Louis-style ribs are meatier and richer.
16. Don't Skip the Membrane Removal - This makes the ribs more tender and allows the flavors to penetrate better.
17. For : Extra Juicy Ribs - After baking, let the ribs rest for at least 5-10 minutes before slicing.
18. Want : Smoky Flavor? - Add a teaspoon of liquid smoke to the dry rub for a grilled-like taste.
19. Prefer a : Sticky Glaze? - Brush the ribs twice with BBQ sauce-once before broiling, and once right before serving.
20. What to Serve with Oven-Baked BBQ Ribs: These ribs are packed with flavor and pair perfectly with classic BBQ sides:
 21. Creamy : Coleslaw - A tangy contrast to the rich, smoky ribs.
 22. Cornbread - Soft, buttery cornbread soaks up all the extra sauce.
 23. Mac and : Cheese - Because cheese and BBQ are the ultimate combo.
 24. Baked : Beans - A smoky, slightly sweet side that complements the ribs beautifully.
 25. Grilled : Corn on the Cob - Brushed with butter and a little chili powder for extra flavor.

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

Original recipe: <https://chefmaniac.com/oven-baked-bbq-ribs-fall-off-the-bone-perfection-at-home/>