

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

Here's what you'll need to create your own batch of perfectly tender oven-baked ribs:



OVEN
275°F

TIME
30-60 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, for a little kick)
- 1 cup BBQ sauce of your choice

Swaps and Notes:

Ribs: While baby back ribs are fantastic for this recipe, you can also use spare ribs. Just note that spare ribs are larger and may require an additional 30-60 minutes of baking time.

Spice Rub: Feel free to adjust the spice rub to your preference. If you like more heat, increase the cayenne. For a smokier flavor, add a touch of smoked paprika.

BBQ Sauce: This is where you can truly personalize your ribs! Use your favorite brand, whether it's a sweet, smoky, tangy, or spicy variety. You can even make your own if you're feeling ambitious.

Olive Oil: Any neutral oil will work here to help the rub adhere to the ribs.

No Brown Sugar? You can substitute with granulated sugar, but brown sugar adds a nice molasses note

that caramelizes beautifully.

DIRECTIONS

1. Getting these ribs to fall off the bone is simpler than you might think. Just follow these steps:
2. Prep the : Ribs: First things first, preheat your oven to 275°F (135°C). This low temperature is key for tenderness. Now, for the secret to truly tender ribs: remove the thin membrane from the bone side of the ribs. This membrane can be tough and chewy if left on. To do this, slide a small knife under the membrane at one end of the rack, lift it up, and then use a paper towel to grip it firmly and pull it off in one smooth motion. It should come off easily.
3. Seasoning: In a small bowl, combine the brown sugar, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper (if using). This is your flavorful dry rub! Drizzle olive oil evenly over both sides of each rack of ribs, then generously coat the ribs with the spice mix, massaging it into the meat. Don't be shy here!
4. Wrap and : Bake: Lay out a large piece of heavy-duty aluminum foil (or a double layer of regular foil) on a baking sheet. Place one rack of seasoned ribs on the foil, bone side down. Wrap the ribs tightly in the foil, sealing all edges to create a steamy environment inside. Repeat with the second rack. Place the foil-wrapped ribs on the baking sheet and bake in the preheated oven for about 2.5 to 3 hours. The ribs are ready when the meat is incredibly tender and easily pulls away from the bones.
5. Baste with BBQ : Sauce: Carefully remove the ribs from the oven and open the foil packets (watch out for the steam!). Increase your oven temperature to 400°F (200°C). Generously brush both sides of the ribs with

your chosen BBQ sauce.

6. **Caramelize and : Serve:** Place the sauced ribs back on the baking sheet (uncovered this time) and return them to the oven for an additional 10-15 minutes. This high heat blast will caramelize the BBQ sauce, creating that delicious sticky glaze.
7. **Rest and : Slice:** Once the sauce is caramelized, remove the ribs from the oven and let them rest for 5-10 minutes. This allows the juices to redistribute, resulting in even more tender and flavorful ribs. Finally, slice between the bones and serve with extra BBQ sauce on the side if desired.

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TIPS FOR SUCCESS

Don't Skip the Membrane Removal: Seriously, this step makes a huge difference in the tenderness of your ribs.

It's easy once you get the hang of it!

Wrap Tightly: A tight foil wrap is essential for steaming the ribs and keeping them moist and tender during the long bake.

Low and Slow is Key: Resist the urge to crank up the heat to speed up the process.

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

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