

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

Here's what you'll need to create these succulent Oven-Baked BBQ Ribs:



TIME

5 to 8 min

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INGREDIENTS

to create these succulent Oven-Baked BBQ Ribs:
For the Ribs: 2 to 2 1/2 pounds baby back pork ribs (about 1-2 racks) 1 tablespoon olive oil Kosher salt, to taste Freshly ground black pepper, to taste:

DIRECTIONS

1. preparation for the ribs.
2. Glaze and : Broil:
3. Once the ribs are tender from baking, carefully remove the roasting pan from the oven.
4. Discard the aluminum foil.
5. Generously brush both sides (or just the top, if preferred) of the baked ribs with the prepared BBQ sauce. Use a pastry brush for even coverage.
6. Turn your oven's broiler to high.
7. Place the ribs under the broiler for approximately 4 minutes. Keep a very close eye on the ribs during this step, as barbecue sauce can burn quickly due to its sugar content. You want the sauce to caramelize and become slightly sticky, not charred.
8. If your broiler has uneven heat, you might need to rotate the pan or turn the ribs to ensure even browning.
9. Remove the ribs from the oven.
10. If you have some

SWAPS & NOTES

Ribs: Baby back pork ribs are preferred for their tenderness and meat-to-bone ratio.

Spare ribs can also be used, but they are fattier and may require a slightly longer baking time (up to 4 hours) to reach fall-off-the-bone tenderness.

Seasoning: A generous amount of salt and black pepper is essential as a base.

You can also add a dry rub before baking if you have a favorite, like garlic powder, onion powder, smoked paprika, or a specific BBQ rub blend.

TIPS FOR SUCCESS

Membrane Removal is Key: Don't skip removing the membrane!

It makes a huge difference in the tenderness and chew of the ribs.

Tightly Covered Pan: A tight foil seal traps steam, which is essential for breaking down the tough connective tissue in the ribs during the long bake.

Don't Rush the Bake: The low and slow cooking process is what makes the ribs incredibly tender.

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

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