

## Tender BBQ Ribs Recipe for Fall-Off-the-Bone Oven-Baked Ribs

3 pounds baby back ribs, about 2 slabs



**OVEN**  
**275°F**

**TIME**  
**20 to 30 min**

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### INGREDIENTS

For the ribs:

3 pounds baby back ribs, about 2 slabs  
2 onions, sliced  
4 cloves garlic, sliced

Optional rib rub:

1 tablespoon paprika  
1 tablespoon brown sugar  
3/4 teaspoon garlic powder  
3/4 teaspoon onion powder  
1/2 teaspoon black pepper  
1/2 teaspoon lemon pepper  
1/2 teaspoon salt, or to taste

For the BBQ sauce:

1/2 cup BBQ sauce  
1/2 cup chili sauce or additional BBQ sauce  
1/4 cup ketchup

### DIRECTIONS

1. Preheat the oven: Preheat your oven to 275°F.
2. Make the rub: If using the rib rub, mix together the paprika, brown sugar, garlic powder, onion powder, black pepper, lemon pepper, and salt in a small bowl.
3. Prep the ribs: Remove the white membrane from the back side of the ribs, the side with less meat. It should pull off fairly easily. Pat the ribs dry and check for any little bone shards or loose pieces.
4. Season the ribs: Season the ribs with salt and pepper, or sprinkle generously with the rub and massage it into the meat.
5. Arrange and cover: Place the ribs on a foil-lined tray, meaty side down. Top with the sliced onions and garlic.
6. Cover with another piece of foil and seal it tightly.
7. Bake low and slow: Bake for 2 hours. Carefully open one corner of the foil and pull off a small piece of meat to check tenderness. If needed, bake another 20 to 30 minutes and check again.
8. Make the sauce: While the ribs finish, stir together the BBQ sauce, chili sauce or extra BBQ sauce, and ketchup in a bowl.
9. Sauce the ribs: Remove the ribs from the oven and discard the juices, onions, and garlic.
10. Brush the ribs lightly with olive oil, then coat them generously with the BBQ sauce.
11. Finish on the grill or under the broiler: Grill or broil the ribs over medium-high heat for 5 to 10 minutes, or until the sauce is caramelized and slightly charred.

12. Serve: Let the ribs rest briefly, then slice and serve hot.

## SWAPS & NOTES

Baby back ribs are a great choice here because they cook up tender and meaty without requiring as much time as some other cuts.

If your slabs are especially thick, they may need a bit more oven time.

The rib rub is optional, but it adds a lot of flavor and is worth using if you have the spices on hand.

It gives the ribs a more layered, barbecue-style taste before the sauce even goes on.

## TIPS FOR SUCCESS

Removing the membrane helps the seasoning penetrate better and makes the ribs easier to eat once cooked.

Seal the foil well so the ribs steam gently and stay moist as they tenderize in the oven.

Check tenderness before moving on to the final sauce step.

The ribs should already be tender before they hit the broiler or grill.

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

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