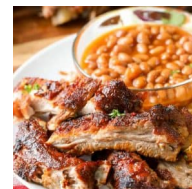


Barbecue Ribs in the Oven

🕒 **PREP TIME** 10 minutes **COOK TIME** 2 hours 15 minutes **TOTAL TIME** 2 hours 25 minutes

🍴 **SERVINGS** 6 people 👤 **AUTHOR** Holly Nilsson 🍽️ **COURSE** Main Course

👨‍🍳 **CUISINE** American



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There is a trick to making perfectly tender melt in your mouth ribs in the oven... time!

Ingredients

Ribs

- 3 lbs baby back ribs *2 slabs*
- 2 onions *sliced*
- 4 cloves garlic *sliced*

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

BBQ Rib Sauce

- 1/4 cup ketchup
- 1/2 cup [chili sauce](#)
- 1/2 cup your favorite BBQ Sauce

Instructions

1. Preheat oven to 275°F. Mix together Rib Rub ingredients.
2. Remove the white membrane from the back side of the ribs (the side with less meat). It should pull off easily. Rinse ribs under cold water and blot dry with paper towels
3. Massage Rib Rub into ribs. Place ribs on a foil lined tray and cover with sliced onion and garlic. Cover & seal with another piece of foil
4. Bake ribs for 2 hours. Carefully open the corner of the sealed foil and make sure they are tender. If not, bake another 20 minutes and check again.
5. Meanwhile, combine Rib BBQ Sauce ingredients together.
6. Remove ribs and discard juices, onions & garlic. Brush ribs with olive oil and sprinkle with salt & pepper or brush generously with BBQ sauce.
7. Grill or broil over medium high heat 5-10 minutes.

Recipe Notes

Nutritional information does not include sauce and is based on 3lbs baby back ribs.

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