

Sticky oven barbecue ribs

oven barbecue ribs slathered in the most delicious sticky barbecue sauce with a kick of garlic and optional heat!

Juicy melt-in-your-mouth oven baked Barbecue Ribs are fall-off-the-bone delicious! Double up on incredible flavour with an easy to make dry rub first, then coat them in a seasoned barbecue sauce mixture so addictive you won't stop at one! Finger licking good ribs right here!

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ribs

These pork barbecue ribs are a no fail, hands down family favourite recipe. There is nothing better than letting your oven do all the work for you, while smelling the incredible BBQ pork aromas drifting all through the house. Sitting down to a plate of steaming hot sticky pork ribs is what's happening this Father's Day for many of our American readers! Get ready for the best ribs of your life!

You have all been loving our [slow cooker ribs](#) for a few years now, but many of you have asked how to make ribs in the oven. Are you ready?

American Ribs Oven Baked and slathered i

ribs in the oven

Oven, slow cooker or on the barbecue; pork ribs are so versatile they can be cooked either way. If you love soft, fall-off-the-bone ribs, then go for our [slow cooker method](#). But, if you love juicy, tender and crispy ribs with caramelised edges, then this oven ribs method is for you!

how to remove the membrane/skin off baby back ribs

This is a controversial and personal step when cooking ribs. I grew up eating ribs with the skin left on and only started removing them about 10 years ago — advice from a chef. Personally, I love the chewiness of the membrane when left on, BUT, I also love the ease of eating ribs with it removed.

Go with what YOU love!

- Turn ribs over with bone/rack-side facing up. Carefully slide a blunt knife under the membrane at one end of the rack.
- Lift to loosen the membrane off of the bone.
- Using a sheet of paper towel to hold onto the membrane, peel it off the back of the ribs.
- It should come off in one piece.

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how to cook ribs in the oven

The easiest barbecue ribs besides slow cooking!

- Prepare ribs as above, then pat them dry with a sheet of paper towel.
- Rub with our dry rub mixture (recipe below). I like to drizzle some olive oil over them for the best juicy, tender and crispy results.
- Arrange them on a lined baking tray. You can use foil or parchment paper.
- Bake for a couple of hours, then slather with our BBQ sauce mixture. Use a brush or spoon to spread it evenly over the tops.
- Broil (or grill) for an additional 2-5 minutes to get crispy, charred edges.

ribs marinade

Our marinade is only made up FOUR ingredients!

- BBQ sauce — use a good quality bbq sauce for this recipe. You can use a smoky flavoured sauce or regular sauce. I prefer plain, regular bbq sauce.
- Garlic — you won't be sorry adding a good kick of garlic to these ribs!

- Olive oil — a little oil in the sauce gives even crispier, caramelised results when mixed through the barbecue sauce.
- Worcestershire sauce — adds incredible flavour!

For those of you who love a little heat or spice in your life, you can add in Chili or Cayenne powder!

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love pork? try these recipes!

[Easy Honey Garlic Pork Chops](#)

[Crispy Pork Carnitas \(Mexican Slow Cooked Pulled Pork\)](#)

[Pork Roast With Crackle](#)

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OVEN BARBECUE RIBS

Oven Barbecue Ribs slathered in the most delicious sticky barbecue sauce with a kick of garlic and optional heat! Juicy, tender and melt-in-your-mouth ribs are so easy to make! Double up on incredible flavour with an easy to make dry rub first, then coat them in a seasoned barbecue sauce mixture so addictive you won't stop at one!

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PREP:10MINUTES MINS

COOK:2HOURS HRS 15MINUTES MINS

TOTAL:2HOURS HRS 25MINUTES MINS

SERVES: - 6 PEOPLE

INGREDIENTS

RIBS:

- 4 pounds (2 kg) baby back pork ribs
- 2 teaspoons garlic powder
- 1 teaspoon onion powder
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 teaspoon cracked black pepper
- 1/2 teaspoon cumin
- 1 teaspoon chili or Cayenne powder (optional)
- 2 tablespoons olive oil

SAUCE:

- 2 cups (500ml) barbecue sauce
- 3 tablespoons minced garlic
- 2 tablespoons olive oil
- 1 tablespoon Worcestershire sauce
- 1/2 - 1 tablespoon cayenne pepper (optional for heat)
- 1 teaspoon salt

INSTRUCTIONS

- Preheat oven to 350°F (180°C).
- Peel off tough membrane that covers the underside/bony side of the ribs. Place on a baking sheet or tray lined with foil (or parchment paper).
- Combine together garlic powder, onion powder, paprika, salt, pepper, cumin and chili or Cayenne. Sprinkle seasoning over ribs and drizzle with oil. Rub the seasoning all over the ribs on both sides. Cover tray with foil and bake for 2 hours.
- During the last 5 minutes of cook time, mix together sauce ingredients.
- Remove ribs from the oven, remove foil and spread the tops of the ribs with the barbecue sauce mixture.
- Increase oven temperature to 460°F (240°C). Return ribs to the oven, uncovered, and bake for a further 10 minutes. Change oven settings to broil (or grill) on medium-high heat to lightly char and caramelize the edges (about 3 minutes).
- Rest for 10 minutes to allow the juices to recirculate back into the meat before slicing.
- Enjoy!

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