

Oven Baked BBQ Ribs

Quilt and Café

January 20, 2020

Ingredients

Baby Back Ribs (I buy the 3 slab pack from Sam's Club)

Seasoning Salt

Your favorite BBQ sauce

Water

Method

Heat your oven to 450 degrees. Remove the membrane from the back side of the ribs. See my illustrations below to show you how easily this can be done with a paper towel and a paring knife. You can always ask the butcher to do it for you. Spray a baking pan with some non-stick spray or lightly spread some olive oil in the pan. Sprinkle your favorite seasoning salt on both sides of the ribs. I use a large baking pan that will hold the entire rack of ribs. If you need to, you can cut the slabs in half to make them fit in your pans.

Once your oven is at 450, place the ribs meat side down and bake for 20 minutes. Flip them over and bake for an additional 10 minutes. Turn down the oven to 275 degrees and add 1 cup of water to the pan. Cover tightly with foil and bake for an hour. Check to see if they are tender, if not, give them another 10-15 minutes before checking again. Once tender. Remove from the oven and brush on your favorite barbecue sauce, do not recover the pan. Turn the oven up to 350 degrees and bake for about 20 minutes to let the sauce set. If you prefer, you can also do this last step on a hot grill. Remove from oven and serve. Enjoy!