

Easy Fall-Off-the-Bone Oven-Baked Ribs

Baking low and slow is the secret to fall off the bone oven-baked ribs. Baking ribs in the oven is seriously easy.

Ingredients:

2 to 2 1/2 pounds baby back pork ribs
Salt and black pepper (or your favorite rib rub)

Sweet & Spicy BBQ Sauce

1 tablespoon olive oil
1/4 cup finely diced onion
1/2 teaspoon ground cumin

1/2 cup ketchup, try our homemade ketchup recipe
1 tablespoon hot chili sauce (suggestion Sriracha)
2 tablespoons light brown sugar
1 tablespoon apple cider vinegar
Salt and ground pepper, to taste

Directions:

Heat oven to 275° Fahrenheit. (If the ribs still have the thin membrane covering the back of the rack, remove it.) Season both sides of the ribs with a generous amount of salt and pepper. If you are using a spice rub, add season the ribs with it now. Place the ribs, meat-side up, into a large roasting pan or rimmed baking sheet. (cut the ribs if needed to fit into the pan). Cover the pan or baking sheet tightly with aluminum foil, and then bake until the meat falls easily from the bones, 2 1/2 to 3 1/2 hours. We like to check the ribs after 2 hours to see how they are progressing. The ribs are done when the meat is cooked through and tender.

While the ribs bake, make the barbecue sauce. Heat the olive oil in a saucepan over medium heat. Add the onions and cook until soft and translucent, 5 to 8 minutes. Stir in the cumin and cook for an additional 30 seconds. Add the ketchup, hot chili sauce, brown sugar, and apple cider vinegar. Stir to combine, season with salt then cook for 2 minutes. Set aside in preparation for the ribs to finish roasting.

Remove the ribs from the oven, discard the aluminum foil and generously brush both sides with barbecue sauce. Optional: Move an oven rack near the top of the oven. Turn broiler to high and broil the ribs for 3-4 minutes, just until the barbecue sauce begins to caramelize. (Keep a close eye on the ribs while they broil so the sauce does not burn.)

