

Oven BBQ Ribs

By Millie Peartree

Updated Oct. 11, 2023



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Total Time 3¼ hours
Prep Time 5 minutes
Cook Time 3 hours 10 minutes
Rating ★★☆☆☆ (713)

Oven-baked ribs are a great way to enjoy barbecue flavor without stepping outside. This is a foolproof, supersimple recipe, using seasonings you probably already have in your pantry, plus store-bought barbecue sauce that caramelizes into a sticky-sweet, smoky finish. Instead of using traditional pork ribs, this recipe uses beef back ribs, which are juicier. If you can only find them in chunks, rather than a whole rack, that's more than OK: Wrap the pieces in aluminum foil, which creates a moist environment that yields fall-off-the-bone meat, and start checking them early. When they start to shrink down and the meat pulls away from the bone with the gentlest tug of a fork, they're ready.

INGREDIENTS

Yield: 4 to 6 servings

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons smoked paprika
- 1 tablespoon fine sea salt, plus more to taste
- 2 teaspoons black pepper, plus more to taste
- 4 pounds beef back ribs or 4

PREPARATION

Step 1

Heat oven to 300 degrees. Line a large rimmed sheet pan with aluminum foil.

Step 2

In a bowl, mix together garlic powder, onion powder, paprika, salt and pepper until spice rub is well combined.

Step 3

Place the ribs on the pan in a single layer. Add oil to the ribs and coat with spice rub. Arrange the ribs meaty side up. Wrap the foil

pounds beef short rib rack

1 teaspoon olive oil or avocado oil

½ cup barbecue sauce (homemade or store-bought)

around the ribs and seal.

Step 4

Bake until the meat starts to pull away from the bone, about 3 hours (or see Tip for grilling instructions). (Beef short rib racks may take an additional 30 minutes to 1 hour to cook. Start checking at 3 hours, and continue cooking until meat starts to pull away.)

Step 5

Take the ribs out of the oven and remove the top layer of foil. Increase oven temperature to 350 degrees. Brush on the barbecue sauce. Return the ribs to the oven and bake for another 20 minutes.

TIP

To cook these on the grill, prepare the grill for indirect cooking (preferably at 275 degrees). Place the ribs, meaty side up, directly on the grill grate. Cook for 2½ hours, maintaining a steady temperature. Flip the ribs and cook for 30 minutes. Next to the grill, place 2 long sheets of heavy-duty aluminum foil. Transfer the ribs to the foil, meaty side up. Wrap the ribs, sealing the package tightly. Place the foil-wrapped ribs on the grill for 1 hour. (Wrapping the ribs in foil is essential to get them tender, so don't omit this step.) Move the foil-wrapped ribs to a platter once their internal temperature reaches 200 degrees. Carefully remove the ribs from the foil, place them on the grill grate, and brush with the barbecue sauce. Grill for another 5 to 15 minutes, depending on how charred you like your ribs. Flip the ribs, brush with the sauce again, and cook for 5 to 15 minutes more. Place the ribs on a platter and serve with additional barbecue sauce, preferably warm, on the side.

Private Notes

Leave a Private Comment on this recipe and see it here.