

Oven Baked Ribs

Ingredients

2 to 2 1/2 pounds baby back pork ribs

Salt and black pepper

Sweet and 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
(or Sriracha)

2 tablespoons light brown sugar

1 tablespoon apple cider vinegar

Salt and ground pepper, to taste

Directions

Heat oven to 275° Fahrenheit (135C).

If the ribs still have the thin membrane covering the back of the rack, remove it. See how in the notes section below.

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. (It may be necessary to cut the ribs in half for them 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 ½ to 3 ½ 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.

MAKE BARBECUE SAUCE: 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.