



👤 6 People

🕒 3 Hours

🍴 890 kcal

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BBQ Baby Back Ribs

FALL OFF THE BONE

INGREDIENTS

2 racks baby back ribs

1/4 cup brown sugar

2 tbsp paprika

1 tbsp chili powder

DIRECTIONS

1. Remove membrane from back of ribs. Mix brown sugar, paprika, chili powder, garlic powder, onion powder, pepper, and salt. Rub thoroughly all over both sides of ribs.
2. Wrap ribs tightly in aluminum foil, doubling up to prevent leaks. Refrigerate for at least 2 hours or overnight for deeper flavor absorption.
3. Preheat oven to 375°F. Place foil wrapped ribs on a baking sheet and



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BBQ Baby Back Ribs

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INGREDIENTS

2 racks baby back ribs

1/4 cup brown sugar

2 tbsp paprika

1 tbsp chili powder

1 tbsp garlic powder

1 tbsp onion powder

2 tsp black pepper

2 tsp salt

1 cup BBQ sauce

Apple cider vinegar

DIRECTIONS

1. Remove membrane from back of ribs. Mix brown sugar, paprika, chili powder, garlic powder, onion powder, pepper, and salt. Rub thoroughly all over both sides of ribs.
2. Wrap ribs tightly in aluminum foil, doubling up to prevent leaks. Refrigerate for at least 2 hours or overnight for deeper flavor absorption.
3. Preheat oven to 275°F. Place foil-wrapped ribs on a baking sheet and bake for 2.5-3 hours until meat is tender and pulling away from the bone.
4. Unwrap, brush with BBQ sauce, and broil or grill for 3-4 minutes per side until caramelized. Let rest 10 minutes before slicing between bones.