

How to Cook Baby Back Ribs In the Oven

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Don't have a grill? Time to reevaluate your life. Kidding—we've got you covered. Here's how to cook baby back ribs in the oven, if you're grill-less at a rental house, or your grill is too busy making amazing Brussels sprouts, or if you just don't feel like cleaning the damn thing. Sweet, gently smoky Kansas City-style ribs are especially good when cooked in the oven, but feel free to switch up the rub and the barbecue sauce to suit your tastes in tender ribs.

Ingredients

¼ cup packed brown sugar
¼ cup chili powder
3 tablespoons paprika
1 tablespoon salt
1 teaspoon black pepper
1 teaspoon cayenne

Method

1. Coat your rib racks with a spice rub Arrange the oven rack in the lower third of the oven, and preheat the oven to 325°F. Line a large roasting pan or rimmed baking sheet with foil. Arrange two 2-pound baby back rib racks on the roasting pan. Now it's the fun part: Infusing salt, spice, and sugar into your ribs. In a bowl, whisk together 1/4 cup packed brown sugar, 1/4 cup chili powder, 3 Tbsp. of paprika, 1 Tbsp. of salt, and 1 tsp. each of black pepper and cayenne. Rub the spice mixture onto both sides of racks. Let the ribs stand, meaty sides up, at room temperature, for 1 hour.
2. Cover and bake the ribs Now that your ribs have been infused with flavor, it's time to slow-roast them. Cover the

roasting pan or baking sheet tightly with foil and bake them for 1 1/2 hours (don't worry if they're not tender at this point—they'll continue to cook when you brush on the sauce a bit later).

3. Simmer a barbecue sauce While the ribs are baking, it's time to make the barbecue sauce. In a 3- to 4-quart saucepan over medium-low heat, saute 1 1/2 cups chopped onion with 2 Tbsp. vegetable oil, until tender, 10 to 15 minutes, then add 6 finely chopped garlic cloves and cook for 1 minute more.

4. UNCOVER AND SAUCE 'EM

Remove the foil cover and turn racks over so bone ends curve up, then baste ribs with the pan juices and spread them generously with about 1 cup of your barbecue sauce. Continue to bake the ribs, uncovered, for another 30 minutes. Turn the racks over once more, then baste them once again with pan juices and top them generously with more sauce. Continue to bake the ribs until they're tender when pierced with a paring knife, 30 to 45 minutes more.

5. FINISH THE RIBS UNDER THE BROILER

To get that crispy, caramelized "bark" that resembles good barbecue, give the ribs a few minutes under the broiler. broil the ribs, meaty sides up, 4 to 6 inches from the heat, until browned, which should take 2 to 3 minutes. Done—all that's left to do now is get a bunch of napkins and dig in.

Notes

We subbed in a rub we had in kitchen.

Source: Epicurious (Servings: -)

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Pork Spareribs Grilled with Corn Salad



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Ingredients

PORK SPARERIBS

- 2 tablespoons Kosher salt
- 1 teaspoon freshly ground black pepper
- $\frac{1}{2}$ teaspoon celery seed
- $\frac{1}{2}$ teaspoon garlic powder
- 1 tablespoon ground coriander
- 1 tablespoon paprika
- 2 racks pork spareribs (membrane removed, about 8 pounds)

PICKLE GLAZE

- $\frac{1}{2}$ cup pickle juice (dill or sweet hot pickles)
- 1 cup brown sugar

TOMATO CORN SALAD

- 1 vine ripened or heirloom tomato (grated)
- 2 limes (juice and zest)
- $\frac{1}{4}$ cup cilantro (finely chopped)
- 2 tablespoons olive oil
- 1 jalapeno (shaved thinly into rings)
- $\frac{1}{2}$ cup scallions (finely sliced)
- 2 cups sweet 100 tomatoes (halved)
- 4 ears corn (shucked)

Method

1. In a small mixing bowl add the salt, black pepper, celery seed, garlic powder, coriander and paprika and mix to combine. Season the pork racks on both sides.
2. In a small saucepan add the pickle juice and brown sugar. Bring to a gentle boil, whisking to dissolve the sugar. Remove from the heat and set aside.
3. Preheat the grill or grill pan over low heat. Place the ribs on the grill, meat side up, cover with lid and allow to cook slowly for about 2 hours, turning halfway through. After 2 hours, the ribs should be tender when you press the meat between the bones. If not, continue to cook, checking every 30 minutes (up to 3 to 4 hours of total cooking time).
4. When the ribs are tender, remove from the grill and heat the grill to medium-high heat, adding more charcoal if necessary. Return the ribs to the grill, meat side down and char on each side, about 2-3 minutes per side. Brush pickle syrup glaze during the last few minutes of cooking.
5. For the Tomato Corn Salad: Into a large bowl, grate the vine-ripened tomato. Add the lime juice, lime zest, cilantro and olive oil. Season with salt and pepper, add the jalapeno, scallion and tomatoes and fold to combine. Set aside while grilling the corn.
6. Add the corn to the grill and char for 2-3 minutes per side, until cooked through. Remove from the grill, cut the kernels off and fold into the tomato salad. Serve with spareribs.
7. Tip: To make the ribs in the oven – preheat the oven to 275°F. Season both sides with rub and place on baking sheet, meat side up. Bake in the oven, uncovered, until the meat between the bones is tender, about 2 hours. Remove from the oven and set aside. Preheat grill or grill pan to medium-high heat. Add the ribs and char on both sides, 3-5 minutes per side, basting with glaze.

Notes

We used Pork Back Ribs – very meaty.

Prep

- Total Time: 4 Hours

Source: The Chew – Michael Symon (8 servings)