



## oven-baked bbq ribs

We wish we had written the Chili's baby back rib anthem. You see, these easy oven-baked, tender and flavorful ribs make us want to sing. Marinated in a sweet and spicy dry rub and baked low and slow, the meat on these baby back ribs is so tender it falls off the bone. We want our baby back, baby back, baby back ribs...

SERVES: 4-6

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## ingredients & directions

2 (2 lb. each)  
racks baby back  
ribs

### Rib Rub

½ cup brown  
sugar  
2 tbsp paprika  
1 tbsp kosher  
salt  
1 tbsp garlic  
powder  
2 tsp chili  
powder  
1 tsp ground  
cumin  
1 tsp freshly  
ground black  
pepper

½ cup beef broth

¾ cup of your  
favorite barbecue  
sauce

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1. To prepare the ribs, remove membrane from the underside of the ribs. In a medium bowl, mix together brown sugar, paprika, salt, garlic powder, chili powder, cumin and pepper. Generously rub ribs with spice mixture until evenly coated on all sides. Wrap ribs tightly in aluminum foil and marinate in the refrigerator anywhere from 6 hours to overnight.
2. Remove ribs from the refrigerator about 30 minutes before cooking. Preheat oven to 275°F and line a shallow roasting pan with aluminum foil. Pour beef broth into the bottom of the roasting pan. Unwrap ribs from aluminum foil and place, meaty side up over broth. Cover pan tightly with 2 sheets of aluminum foil and bake 3 ½ hours until the meat falls easily from the bone. Remove from oven and carefully unwrap foil. Coat ribs with your favorite barbeque sauce and continue to bake uncovered 20 minutes more.

*"I believe if life gives you lemons,  
make lemonade...then find someone  
that life gave vodka to and have a  
party."*

— RON WHITE

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