

Dry Rub Baby Back Ribs

These dry rub baby back ribs are all about bold flavor, no sticky sauce required. Slow-baked until tender and finished under the broiler, they come out juicy on the inside with a lightly crisped exterior.

This easy oven-baked rib recipe is perfect for weeknight dinners, casual get-togethers, or anytime you want BBQ-style ribs without firing up the grill.

Prep time: 20 minutes

Cook time: 2 hours

Ingredients

- 1 rack baby back ribs
- 1 tablespoon kosher salt
- 1 tablespoon black pepper
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 teaspoon mustard powder
- 3 tablespoons brown sugar

Instructions

1. Preheat oven to 300°F (150°C)
2. Peel the membrane off the back of the ribs.
3. Pat dry with a paper towel.
4. Season the ribs on all sides with the salt.
5. Mix the black pepper, smoked paprika, garlic powder, and mustard powder to make the dry rub.
6. Coat the ribs on all sides with the rub.

Instructions

7. Wrap the ribs tightly in tin foil, set on a baking sheet with the meaty side down, and roast for one hour.
8. Flip over after one hour and continue roasting for another hour.
9. Remove the foil and reserve the juices for dunking.
10. Broil for 3-5 minutes until the top is slightly crispy.

Pro Tips

If you prefer a saucy rib, brush the ribs with BBQ sauce after removing the foil, then broil for several minutes until the top is crispy and caramelized.

This recipe doubles or triples easily, perfect for feeding a crowd.

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