

# OVEN BARBECUED BABY BACK RIBS

F EASY

Last Modified: 01/19/2019

PREP: 13+ Hrs  
COOK: 3 Hrs 30 Min  
OVEN: 250

BBQ

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Baby Back Spareribs (5 Pounds)	Trimmed
1	Tbsp	Garlic	Minced
1	12 Oz	Can Orange Crush Soda Pop	
1	18 Oz	Bottle BBQ Sauce (Sweet Baby Ray's)	
MIXED TOGETHER			
1	18 Oz	Bottle BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
1	Recipe:	Seasoning - BBQ - Dry Rub - Rib Seasoning	

## PREPARATION

<b>FACTOID</b>	Baby Back Ribs cook MUCH quicker than regular Ribs. They are tender quite quickly. This 3 & 1/2 hour cooking time is for two full racks of the "Meaty" style of Baby Backs. Cooking them even a little too long means you'll likely end up with Pulled Pork with bones instead of a nice chewy textured Rib.
<b>OPTION</b>	Use ANY bottled or fresh-made BBQ Sauce you like.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Small Mixing Bowl</li> <li>2) Basting Brush</li> <li>3) Small Saucepan &amp; Lid</li> <li>4) Aluminum Half Sheet Pan &amp; Wire Rack</li> </ol>
<b>PREP</b>	<p><b>DISH</b></p> <ol style="list-style-type: none"> <li>1) Mince the Garlic Cloves and set them aside.</li> <li>3) Preheat the oven to 250 degrees with a rack near the center</li> </ol>
<b>1</b>	<b>The Day Before:</b> Place the Rib Racks on a cutting board - Remove all pure fat pieces you can see on both sides. Remove the silverskin from the underside by using a spoon to loosen it and then use paper towels to grip it tightly with your fingers and pull it off.
<b>2</b>	<b>The Day Before:</b> Hand rub the entire surface of the Ribs, (front, back, sides, and ends) with the Dry Rub. Seal separately with the folded edge on the top of the Rib Rack(s) in heavy duty aluminum foil (shiny side outside). Store them in the refrigerator for a minimum of 1 hour - refrigerating them overnight is by far best.
<b>3</b>	Preheat the oven to 250 degrees with a rack just below center.
<b>4</b>	In a small mixing bowl, mix the Garlic and Orange Crush and heat in the microwave for 1 minute - Place the sealed Rib packages on a sheet pan and open 1 of the ends of each package in order to form a funnel - pour 1/2 of the warm Mixture into each Rib package, tip back and forth to distribute evenly (do NOT do it long enough to let it wash the Dry Rub Mixture off of the top of the rack) and reseal it tightly. Bake for 3 hours.
<b>5</b>	Unwrap one of the Rib packages and slightly twist one of the center bones if it rotates rather easily, the Ribs are done. Otherwise, reseal and cook them a little longer.

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<b>6</b>	Open one end of each Rib Package and pour the liquid into the gravy separator. Let it stand for several minutes to let the fat separate. In a small saucepan over medium heat, pour in the bottles of BBQ Sauce and the separated juices from the Ribs (discarding the fat). Bring it to a boil and cook until reduced and thickened, about 15 minutes. Leave the Ribs in the aluminum foil and place them back on the sheet pan - fold the aluminum foil edges back so the entire top surface of each Rack is exposed.
<b>7</b>	Brush the thickened sauce over the top of the Rib Racks and place them under the broiler until the Sauce solidifies - LET IT DARKEN, BUT DO NOT LET IT BURN - so watch it closely. Continue to brush and broil alternately until thickly coated.
<b>SERVE</b>	Slice the Ribs apart between the bones and serve them immediately with any additional leftover BBQ Sauce on the side for dipping.

