

Oven-Baked Ribs

Ingredients

- 4 lb pork ribs (baby back or St. Louis-style)
- 1 1/2 tbsp Worcestershire sauce
- 2/3 cup soy sauce
- 1 tsp black pepper
- 1/4 cup + 1 tbsp brown sugar
- 1 tbsp oil (for coating the pan)
- 4 tbsp (1/4 cup) apple cider vinegar or apple juice
- 3/4 cup water or broth (for steam)
- 5 cloves garlic, minced
- Chopped green onion or chives, for garnish
- 1 medium onion, finely chopped

Instructions

1. Preheat the oven to 325°F (160°C). Line a large baking dish or roasting pan with foil and lightly brush it with oil.
2. Pat the ribs dry with paper towels and place them in the pan, meaty side up.
3. In a bowl, whisk together soy sauce, brown sugar, apple cider vinegar or apple juice, garlic, onion, Worcestershire sauce, and black pepper until smooth.
4. Pour the sauce evenly over the ribs to coat all sides, then tilt the pan slightly and pour the water or broth around the ribs (not on top) so it sits at the bottom for steam; cover the pan tightly with foil.
5. Bake for about 2 1/2 hours, until the ribs are tender and the meat begins to pull away from the bones.
6. Remove the foil, spoon some pan sauce over the ribs, and bake uncovered for 20–30 minutes until the glaze thickens and caramelizes slightly.
7. Rest for about 10 minutes before slicing.

For Mustard & Dry Rub Version

If you prefer a more classic barbecue flavor, this variation builds a smoky crust and deeper seasoning. This version also works beautifully on a **grill** or **smoker**.

Dry Rub (for 4 lb ribs)

- 3 tbsp brown sugar
- 1 1/2 tsp onion powder
- 2 1/2 tsp salt
- 1 1/2 tsp black pepper
- 2 1/2 tsp smoked paprika
- 1/2 tsp chili powder or cayenne (optional)
- 1 1/2 tsp garlic powder
- 1–2 tbsp Dijon or yellow mustard (for coating)

Instructions

1. Preheat the oven to 325°F (160°C). Line a large baking dish or roasting pan with foil and lightly brush it with oil. Pat the ribs dry and place them meaty side up.
2. Coat the ribs lightly with mustard, then sprinkle the dry rub evenly over all sides, pressing gently so it sticks.
3. Cover the pan tightly with foil and bake for about 2 hours, or until the ribs are tender and the edges begin to pull back from the bones.
4. Remove the foil and brush the ribs with the sweet-savory glaze (from the main recipe). Return to the oven and bake uncovered for 25–30 minutes, until caramelized and slightly sticky. Let the ribs rest a few minutes before slicing.

Note & Storage

- Store leftovers in an airtight container in the refrigerator for up to 3 days.
- Reheat in a covered dish at 325°F (160°C) until warmed through, or microwave briefly with a splash of water.
- If using the mustard & dry rub version, brush on the glaze only during the final 30 minutes to avoid burning.