

# Oven Baked BBQ Beef Ribs

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Author: Divas Can Cook

## Ingredients

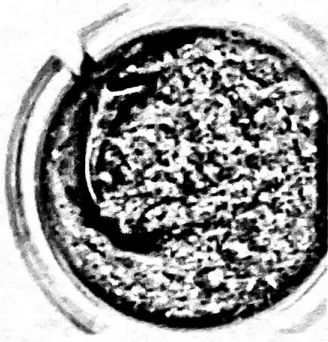
- 3 lbs meaty beef ribs
- Liquid smoke (optional)
- 2-4 tablespoon olive oil
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon cajun seasoning
- 2 tablespoon brown sugar, packed
- 1 teaspoon chili powder
- 1 teaspoon salt, can used a smoked salt as well. (I used 1½ teaspoons because we kinda like our ribs a tad salty)
- 1 teaspoon paprika
- 2 teaspoons oregano
- Favorite BBQ Sauce (I only used a few tablespoons of Sweet Baby Ray's)



## Instructions

1. Rinse ribs and dry COMPLETELY with paper towels.
2. Douse dry ribs with liquid smoke if using.
3. Lightly coat ribs in olive oil.
4. Mix together seasoning and sprinkle generously over ribs, front and back. (don't have to use all of seasoning mix)
5. ~~Massage the spices into the ribs, adding more olive oil to help distribute the spices well if needed.~~
6. Place the ribs in a large ziplock bag or covered bowl and marinate in the fridge for 1-2 hours.
7. Preheat the oven to 250 F.
8. Place the ribs on a foil lined baking tray in a single layer.
9. Add another piece of foil on top to create a pouch for the ribs to cook in. Be sure to seal the edges of the foil so that it's tight and steam won't seep out.
10. Bake on the middle rack of 3½ -4 hours. (Mine only needed 3½ hours) Check on it after the 3½ hour mark. The oven temperature is very low so you can afford to cook it a bit longer without worry)
11. When the ribs are done to your liking, drain off the excess fat.
12. Brush the ribs with desired amount of BBQ sauce.
13. Broil on low until the sauce is sticky. (this won't take long so keep an eye on it)
14. Serve hot and enjoy!!

Recipe by Divas Can Cook at <https://divascancook.com/easy-oven-baked-beef-ribs-recipe-bbq/>



# CAJUN SEASONING

★★★★★ 4.9 from 19 reviews

🕒 prep time: 5 MINUTES 🕒 total time: 5 MINUTES

🍴 yield: 0 ABOUT 3/4 CUP **1X**

## DESCRIPTION

This homemade Cajun Seasoning recipe is the perfect blend of zesty, spicy, savory flavors that are sure to kick any dish up a delicious notch.

## INGREDIENTS

SCALE **1x** 2x 3x

3 tablespoons paprika (*I prefer smoked paprika*)

~~2 tablespoons fine kosher salt~~

2 tablespoons garlic powder

1 tablespoon ground black pepper

1 tablespoon ground white pepper

1 tablespoons onion powder

1 tablespoon dried oregano

1 tablespoon cayenne

1/2 tablespoon dried thyme

## INSTRUCTIONS

- 1 Mix all ingredients together in a bowl or spice jar until evenly combined.
- 2 Use immediately, or store in a sealed container for up to 1 year.

Find it online: <https://www.gimmesomeoven.com/cajun-seasoning/>



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## Kansas City Barbeque Sauce recipe

This Kansas City barbeque sauce recipe includes **strong brewed coffee** that not only adds extra body to this versatile recipe but also a subtle, smoky background flavor.

This particular recipe is one of the first we put on the website and is the mate to our [Kansas City BBQ Ribs recipe](#).

It's really one of the most all-purpose BBQ sauces I've used and I continue to use it regularly on chicken and burgers along with ribs with great results.



### Newest Recipe



[Kentucky Bourbon BBQ Sauce](#)

Save 115

I occasionally make a double batch just to save time for upcoming grilling sessions and it stores really well in the refrigerator for weeks.

It's important to remember that any sauce is **intended to complement the food it's served with, not overpower the flavors** of the food.

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**Makes: 3 cups**

**Prep Time: 5 min**

**Cook Time: 15 minutes**

**What you'll need:**

- 2 cups Ketchup
- 1/4 cup cider vinegar
- 1/2 cup cold strong brewed coffee
- 1/4 cup packed brown sugar
- 2 tablespoons [All American Barbeque Dry Rub recipe](#)
- 2 tablespoons dry mustard
- 2 tablespoons molasses
- 2 tablespoons Worcestershire sauce
- 1 tablespoon lemon juice
- 2 teaspoons liquid hickory smoke
- 1/2 teaspoon cinnamon



**Step 1:**

In a medum saucepan combine all of the ingredients and stir well to combine.

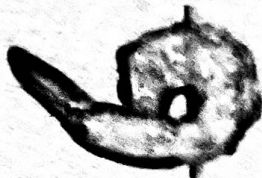
Simmer at a gentle boil over medium-low heat for 15 minutes or until you achieve a thickness that you're happy with.

The sauce tends to thicken a little after it's cooked and begins to cool.

Enjoy!

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