

Oven baked St. Louis ribs



These Oven Baked St. Louis Style Ribs are one of Joe's favorite family dinners.

Serving Size: 4
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[Joe's St. Louis Ribs](#)

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Ingredients

- 3-4 pounds St Louis Ribs
- 1 cup (or more if needed) Barbecue sauce of your choice
- Spice Rub:
 - 1 tbsp salt
 - 2 tsp black pepper
 - 2 tbsp paprika
 - 1 tbsp garlic powder
 - 1/2 tsp cayenne pepper
 - 2 tsp dried oregano
 - 1 tbsp brown sugar

Instructions

- Combine all ingredients for the marinade in a small bowl. Rub for at least 15 minutes.
- Preheat oven to 350F. Place rack in the middle.
- Wrap ribs in aluminum foil. Place ribs on a baking sheet and
- Remove ribs from foil and generously brush with barbecue sauce for 5 minutes, until sauce has warmed up and turned darker.
- Cut into individual ribs. Enjoy!

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