**How To Cook Ribs in the Oven**

*Serves 6 to 8*

What You Need

**Ingredients**
4 to 5 pounds pork spareribs or baby back ribs
1/4 cup Dijon mustard
2 teaspoons liquid smoke (optional)
1 cup spice rub (Check dry rub recipe)

1 cup barbecue sauce, store-bought or [homemade](http://www.thekitchn.com/recipe-sweet-and-tangy-homemad-83487)

**Equipment**
Baking sheet
Aluminum foil
Wire cooling rack
Pastry brush
Knife

**Instructions**

1. Prepare the baking sheet: Line a baking sheet with aluminum foil and set a cooling rack on top. Lay the ribs on top of the rack in a single layer. This arrangement allows for heat circulation on all sides of the ribs.
2. Remove membrane from the back of ribs using a sharp knife.
3. Season the ribs: Mix the mustard and the liquid smoke, if using, and brush the ribs on both sides. Sprinkle the ribs with the dry rub and pat gently to make sure the rub adheres to the rib meat. *Note: This step can be done the day ahead for a deeper flavor. Wrap the seasoned ribs in plastic wrap and refrigerate.*
4. Broil the ribs: Heat the broiler and place an oven rack a few inches below the heating element. Make sure the meaty side of the ribs is facing up. Broil the ribs for about 5 minutes, until the sugar in the dry rub is bubbling and the ribs are evenly browned.
5. Bake the ribs: Set the oven to 300°F. Move the ribs to an oven rack in the middle of the oven. Roast for 2 1/2 to 3 hours for spare ribs or 1 1/2 to 2 hours for baby back ribs. Halfway through cooking, cover the ribs with aluminum foil to protect them from drying out.
6. Brush with barbecue sauce: About 30 minutes before the end of cooking, brush the ribs with barbecue sauce, re-cover with foil, and finish cooking.
7. Rest the ribs and serve: The ribs are done when a knife slides easily into the thickest part of the rib meat. Let them rest, covered, for about 10 minutes, and then cut between the bones to separate the individual ribs. Serve immediately with extra barbecue sauce for dipping.