

Oven-Roasted Spareribs | bites out of life

Adapted from [Harold McGee](#) of the New York Times

- 3/4 cup brown sugar
- 2 tablespoons paprika
- 2 tablespoons cumin
- 1/4 teaspoon cinnamon
- 2 teaspoons garlic powder
- 1 tablespoon salt
- 1 teaspoon cayenne
- 1 teaspoon pepper
- 4 pounds of spare ribs, cut into 4 slabs



- 1) Preheat the oven to 200°F. Rinse the slabs and pat them dry. Combine the brown sugar, paprika, cumin, cinnamon, garlic powder, salt, cayenne and pepper in a large mixing bowl.
- 2) Center a slab of the ribs on a large piece of tin foil. Pat the spice rub over the ribs, rubbing it in on all sides. Place the ribs meat-side down on the foil and fold tightly into a packet. Repeat for the remaining slabs.
- 3) Place the packets on a baking sheet and put it in the oven. Bake the ribs for 4 hours, then reduce the heat to 175°F and bake for 2 more hours, or until a fork easily penetrates the meat.
- 4) Open the packets and pour the juices into a saucepan. Bring the juices to a simmer over medium heat and reduce by about half, until they cling to a spoon. Skim the fat off the top and adjust seasonings.
- 5) Place the ribs, uncovered, in the broiler on high for 3-5 minutes, until they have charred slightly. Drizzle the sauce over them, then serve with lots of napkins. (Though I of course ate them with a fork and knife.)

From: <http://www.bitesoutoflife.com/2011/06/16/oven-roasted-spareribs/>