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## Introduction

Experience the authentic taste of the South with these Southern Memphis-Style Dry Rub Ribs. This recipe brings the traditional flavors of Memphis barbecue into your kitchen, offering a perfect blend of spices that create a mouth-watering, crispy exterior and tender, juicy meat.

## Ingredients

- 1 ½ tablespoons paprika
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 teaspoons brown sugar
- 2 teaspoons kosher salt
- 1 teaspoon garlic powder
- ½ teaspoon cayenne
- 2 pounds baby-back ribs
- ¼ cup vegetable oil

## Instructions

1. **Preparation:** Preheat your oven to 300°F (150°C). Get ready for a flavorful journey!
  2. **Spice Mix Creation:** In a small bowl, combine paprika, cumin, oregano, brown sugar, salt, garlic powder, and cayenne. This blend is the heart of the Memphis-style flavor.
  3. **Ribs Preparation:** Remove the membrane from the back of the ribs for better flavor absorption. Coat the ribs evenly with vegetable oil.
  4. **Applying the Rub:** Generously apply the spice mixture to the ribs, ensuring they are fully covered. This rub is what gives these ribs their iconic taste and texture.
  5. **Baking:** Place the ribs in a single layer on a large, rimmed baking sheet. Bake for 2 to 2 ½ hours. The goal is to achieve meat that is tender and edges that are crisp.
  6. **Serving:** Let the ribs rest for a few minutes after baking, then cut into individual portions and serve.
- **Prep Time:** 10 minutes
  - **Cook Time:** 2 hours and 30 minutes
  - **Total Time:** 2 hours and 40 minutes

- **Yield:** Serves 4

## Notes

- For a spicier kick, increase the amount of cayenne pepper.
- Letting the ribs rest after baking allows the juices to redistribute, making them even more flavorful.

## Cook Techniques

- **Membrane Removal:** Removing the membrane from the ribs is crucial for tender meat.
- **Even Rub Application:** Ensure the rub is evenly distributed for consistent flavor.
- **Low and Slow Baking:** Baking at a low temperature for a longer time ensures tender, fall-off-the-bone meat.

## FAQs

**Q: Can I grill these ribs instead of baking?** A: Yes, you can grill them over indirect heat for a smokier flavor.

**Q: How do I know when the ribs are done?** A: The ribs are done when the meat is tender and the edges are crisp. You can also check if the meat easily pulls away from the bone.

**Q: Can I make the dry rub in advance?** A: Absolutely! The dry rub can be made in advance and stored in an airtight container.

## Conclusion

Southern Memphis-Style Dry Rub Ribs are a testament to the rich culinary heritage of the South. This recipe offers a perfect way to enjoy a classic American barbecue experience right in your home. Whether for a family dinner or a special occasion, these ribs are sure to be a crowd-pleaser.

- [Dorito Taco Salad: A Party Favorite!](#)
- [Peanut Butter Passion Bars: A Heavenly Treat](#)
- [Irresistible Slow Cooker Hamburger Hash: A Family Favorite](#)
- [The Ultimate Comfort Food: Pork Chop and Stuffing Bake](#)

- [Slow Cooker Peach Bread Pudding](#)



# Southern Memphis-Style Dry Rub Ribs: A Culinary Delight

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*Author:* Elowen Thorn

*Total Time:* 21 minute

*Yield:* Serves 4

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