Total: 3 hr 35 min Prep: 1 hr 5 min Cook: 2 hr 30 min

Ingredients Rub:
1/4 cup brown sugar
2 tablespoons chili powder
Kosher salt and freshly ground black pepper
1 teaspoon dried oregano
1/2 teaspoon cayenne pepper
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
2 racks baby back ribs
1 cup barbecue sauce

Directions
Combine the brown sugar, chili powder, 1 tablespoon salt, 1 teaspoon black pepper, the oregano, cayenne, garlic powder and onion powder in a small bowl and rub the mixture on both sides of the ribs. Cover and refrigerate 1 hour or overnight.

Preheat the oven to 250 degrees F.

Wrap the ribs in foil, place in a roasting pan. Bake 2 hours.

Remove the ribs from the pan and place them on a platter.

Preheat an outdoor grill to medium high.

Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Slather on your favorite barbecue sauce or cut the ribs between the bones and toss them in a large bowl with the sauce. Serve hot.