



SouthernStyle Neck Bones

Oscar · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

5

Description

Pork neck bones are great with greens or cabbage They can be baked or boiled this recipe can be fixed either way It depends upon how much attention you want to give the dish I think this is one of those meals that takes you back to your mothers kitchen

Ingredients

- - 2 onions
- roughly chopped - 5 cloves garlic
- roughly chopped - $\frac{1}{4}$ cup water - 1 tablespoon distilled white vinegar - 4 pounds pork neck bones - 1 $\frac{1}{2}$ teaspoons salt - 1 teaspoon ground black pepper

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Sprinkle 3/4 of the chopped onions and 3/4 of the chopped garlic into the bottom of a roasting pan; pour in water and vinegar. Season neck bones with salt and pepper and place in the roasting pan. Sprinkle remaining onions and garlic over top and cover the roasting pan tightly with aluminum foil. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Bake in the preheated oven for 2 hours
2. basting every 30 minutes and recovering with the foil every time you baste. Dotdash Meredith Food Studios Remove the foil and continue cooking until neck bones are golden brown
3. about 45 more minutes. Dotdash Meredith Food Studios