

# The Purple Pig Copycat Pork Neck Bone Gravy

Yield: 6 min  
Total Time: 130 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-pork-neck-bones-recipe>

## Ingredients:

- 4 pounds pork neck bones
- 2 tablespoons vegetable oil
- 1 onion diced
- 1/4 cup all-purpose flour
- 1 clove garlic minced
- 2 teaspoons salt
- 1 teaspoon black pepper ground
- 1 teaspoon dried thyme leaves
- 2 teaspoons dried basil
- 2 bay leaves
- 1 cup dry red wine
- 1 cup beef broth
- 8 ounces tomato sauce
- 14 1/2 ounces petite diced tomatoes
- 1/2 cup ricotta cheese
- bread slices Toasted
- 4 pounds pork neck bones
- 2 tablespoons vegetable oil
- 1 onion diced
- 1/4 cup all-purpose flour
- 1 clove garlic minced
- 2 teaspoons salt
- 1 teaspoon black pepper ground
- 1 teaspoon dried thyme leaves
- 2 teaspoons dried basil
- 2 bay leaves
- 1 cup dry red wine
- 1 cup beef broth
- 8 ounce
- 1 can petite diced tomatoes
- 1/2 cup ricotta cheese

- bread slices unchecked? Toasted

## **Nutrition:**

1. Calories: 370 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 20 milligrams
4. Fat: 17 grams
5. Fiber: 5 grams
6. Protein: 9 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 2190 milligrams
9. Sugar: 12 grams

---

Thank you for visiting our website. Hope you enjoy The Purple Pig Copycat Pork Neck Bone Gravy above. You can see more 19 jamaican pork neck bones recipe Discover culinary perfection! to get more great cooking ideas.