

Southern Style Pork Neck Bones, Onions & Collard Greens

Yield: 4 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-collard-greens-recipe-with-smoked-neck-bones>

Ingredients:

- 4 pounds pork neck bones
- 2 collard greens Bunched, cut and washed with vinegar
- seasoning Blend
- 2 tablespoons black pepper
- 2 tablespoons garlic powder
- 1 tablespoon onion powder
- 1 teaspoon sage
- 2 teaspoons cayenne
- salt
- 2 tablespoons cooking oil
- 1 yellow onion chopped
- 2 celery chopped
- 3 carrots chopped
- 1 habanero pepper whole
- 8 garlic cloves minced
- 5 cups vegetable stock
- 1 tablespoon thyme dried
- 1 teaspoon oregano
- 1 tablespoon garlic powder
- 2 bay leaf
- black pepper
- 2 tablespoons corn starch +1 tsp Water
- 2 teaspoons browning
- salt

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 28 grams
3. Fat: 7 grams
4. Fiber: 5 grams
5. Protein: 4 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 1630 milligrams
8. Sugar: 8 grams

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