

Southern-Style Neck Bones

Yield: 5 min
Total Time: 180 min

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

Ingredients:

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

Nutrition:

1. Calories: 25 calories
2. Carbohydrate: 5 grams
3. Fiber: 1 grams
4. Protein: 1 grams
5. Sodium: 710 milligrams
6. Sugar: 2 grams

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