



# Neck Bones (Pork Neck and Noodles)

By Kim Severson | **YIELD** 6 servings | **TIME** About 3 1/2 hours

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## INGREDIENTS

**2 tablespoons olive oil**  
**3 to 4 pounds pork neck bones**  
**2 teaspoons kosher salt**  
**1 teaspoon ground black pepper**  
**1 teaspoon red pepper flakes**  
**1 onion, diced**  
**1 ½ cups elbow-shaped pasta**

## PREPARATION

### Step 1

Heat olive oil in a Dutch oven or large pot over medium-high heat. Season neck bones all over with salt, black pepper and red pepper flakes. Add neck bones to pot and sear for 4 to 5 minutes, then flip and brown the other side, 4 to 5 minutes more. Add onions and 3 cups water. It's O.K. if the water doesn't cover all the neck bones; they will cook down.

### Step 2

Reduce heat to low, cover and slowly simmer, stirring occasionally, 2 1/2 to 3 hours, or until the meat is very tender and falling off the bone.

### Step 3

Remove the cooked neck bones to a separate bowl. Bring liquid to a boil, then add pasta and more salt and pepper to taste, if desired. Stir constantly for the first 2 to 3 minutes to keep pasta from sticking. Reduce heat to low; cover and cook, stirring occasionally, 8 to 10 minutes, or until pasta is al dente.

### Step 4

Meanwhile, if you'd like, remove the meat from the bones using your fingers or a fork. Discard bones and any cartilage. When pasta is done, stir the cooked meat back into the pot. Serve hot alongside a heaping of greens (collard or mustard) and a hunk of cornbread.

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## PRIVATE NOTES

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Adapted From Erika Council