

Slow-Simmered Pork and Turnips - Hearty, Rustic, and Full of Flavor

like country-style pork ribs or neckbones



TIME
40 min

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INGREDIENTS

2 lbs country-style pork ribs, backbone or neckbones

1 onion, cut into wedges

6-7 cups water or chicken broth

Salt, to taste

Black pepper, to taste

4 lbs turnips, rinsed, peeled, and cut into wedges

Optional: A pinch of sugar or splash of vinegar to brighten flavor

Swaps and Notes:

Cut of Pork: Use pork shoulder, neckbones, or even smoked ham hocks for deeper flavor.

Turnip Tips: Younger turnips are sweeter; older ones may benefit from a splash of vinegar or a pinch of sugar to cut bitterness.

Broth Base: Chicken broth adds depth, but plain water works beautifully for a clean, pork-forward flavor.

Want it spicy? Add a pinch of red pepper flakes or a few dashes of hot sauce.

Step-by-Step Instructions:

1 Simmer the Pork:

2 Add the Turnips:

3 Adjust and Serve:

Tips for Success:

Skim the broth occasionally for a clearer soup.

Cut turnips evenly so they cook at the same rate.

Let it rest: This dish is even better after sitting for a few hours or the next day.

Serving Suggestions and Pairings:

Easy Turkey Wings for a soul food double feature

Cajun Chicken Sausage Gumbo for a Southern supper spread

Tomato Skillet with Okra and Sausage for veggie-packed variety

Dorito Casserole to bring a crunchy contrast

Chicken Enchiladas for a crowd-pleasing combo dinner

Storage and Leftover Tips:

Store leftovers in an airtight container in the fridge for up to 4 days.

Reheat on the stovetop over low heat-add a splash of broth if needed.

Freeze portions of stew in freezer-safe bags or containers for up to 2 months.

More Recipes You'll Love:

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

Tomato Skillet with Okra and Sausage

Dorito Casserole

DIRECTIONS

1. Simmer the Pork: In a large 5-6 quart stock pot, add pork ribs and onion wedges. Pour in water or broth just to cover the meat. Season with salt and black pepper.
2. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer for 1 hour, or until pork is very tender.
3. Add the Turnips: Once the pork is fork-tender, add the turnip wedges to the pot. Add additional salt and pepper to taste.
4. Bring back to a boil, then reduce heat again. Cover and simmer for 35-40 minutes, or until turnips are soft but not falling apart.
5. Adjust and Serve: Taste and adjust seasoning. If needed, add a pinch of sugar or splash of vinegar to enhance flavor.
6. Serve hot, ladled into bowls with plenty of broth-or spooned over fluffy rice or cornbread for a more filling meal.
7. Tips for Success: Skim the broth occasionally for a clearer soup.
8. Cut turnips evenly so they cook at the same rate.
9. Let it rest: This dish is even better after sitting for a few hours or the next day.
10. Serving Suggestions and Pairings: Pair this comforting stew with:
11. Easy : Turkey Wings for a soul food double feature
12. Cajun : Chicken Sausage Gumbo for a Southern supper spread
13. Tomato : Skillet with Okra and Sausage for veggie-packed variety

14. Dorito : Casserole to bring a crunchy contrast
15. Chicken : Enchiladas for a crowd-pleasing combo dinner
16. Storage and Leftover Tips: Store leftovers in an airtight container in the fridge for up to 4 days.
17. Reheat on the stovetop over low heat-add a splash of broth if needed.
18. Freeze portions of stew in freezer-safe bags or containers for up to 2 months.
19. More Recipes You'll Love: Craving more Southern-inspired, hearty meals? Try:
20. Easy : Turkey Wings
21. Cajun : Chicken Sausage Gumbo
22. Tomato : Skillet with Okra and Sausage
23. Dorito : Casserole
24. Chicken : Enchiladas
25. Final Thoughts: Pork & Turnips is the kind of recipe that speaks to tradition, simplicity, and full-belly satisfaction. With tender meat, soft and sweet turnips, and a broth that's rich with flavor, it's the kind of meal that doesn't need much-but delivers everything you want in comfort food.

SWAPS & NOTES

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Broth Base : Chicken broth adds depth, but plain water works beautifully for a clean, pork-forward flavor.

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TIPS FOR SUCCESS

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