

## Smoked Neck Bones and Potatoes - A Stick-to-Your-Ribs Classic

Smoked Neck Bones with Potatoes



**OVEN**  
**375°F**

**TIME**  
**4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 lbs smoked neck bones (pork or beef)
- 4 large Russet potatoes, peeled and cubed
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 2 cups chicken or beef broth
- 1 tbsp olive oil
- 1 tsp paprika
- 1 tsp dried thyme

Salt and black pepper, to taste

Fresh parsley (optional, for garnish)

Swaps and Notes:

Neck bones: Pork neck bones are traditional, but beef works great too.

Broth: Use low-sodium chicken or beef broth to control salt levels.

Potatoes: Yukon Golds or red potatoes can be used for creamier texture.

Add-ins: Try carrots or celery for extra veggie goodness.

Spice it up: Add crushed red pepper or a dash of cayenne if you want some heat.

Step-by-Step Directions:

Preheat oven to 375°F (190°C).

In a large, oven-safe pot or Dutch oven, heat olive oil over medium heat.

Add chopped onions and sauté until soft and translucent, about 3-4 minutes.

Stir in the minced garlic and cook for 1 more minute until fragrant.

Place the smoked neck bones into the pot and brown on all sides for about 5 minutes, turning occasionally.

Add cubed potatoes, paprika, thyme, salt, and pepper. Stir everything to coat well with seasoning.

Pour in the broth, stirring gently to mix.

Cover with a lid or foil and bake for 45 minutes, or until the potatoes are fork-tender and the meat is fully warmed through.

Remove from the oven and let rest for 5-10 minutes.

Garnish with chopped parsley (optional) and serve hot.

Tips for Success:

Brown the neck bones well-they add flavor to the base of the dish.

Don't overcook the potatoes before baking-they should hold their shape.

Use a Dutch oven or a heavy roasting pan to keep moisture in.

Let the dish rest after baking to allow flavors to settle and sauce to thicken.

Serving Suggestions & Pairings:

Cornbread or biscuits

Braised collard greens or green beans

## DIRECTIONS

1. Preheat oven to 375°F (190°C).
2. In a large, oven-safe pot or : Dutch oven, heat olive oil over medium heat.
3. Add chopped onions and sauté until soft and translucent, about 3-4 minutes.
4. Stir in the minced garlic and cook for 1 more minute until fragrant.
5. Place the smoked neck bones into the pot and brown on all sides for about 5 minutes, turning occasionally.
6. Add cubed potatoes, paprika, thyme, salt, and pepper. Stir everything to coat well with seasoning.
7. Pour in the broth, stirring gently to mix.
8. Cover with a lid or foil and bake for 45 minutes, or until the potatoes are fork-tender and the meat is fully warmed through.
9. Remove from the oven and let rest for 5-10 minutes.
10. Garnish with chopped parsley (optional) and serve hot.
11. Tips for Success: Brown the neck bones well-they add flavor to the base of the dish.
12. Don't overcook the potatoes before baking-they should hold their shape.
13. Use a : Dutch oven or a heavy roasting pan to keep moisture in.
14. Let the dish rest after baking to allow flavors to settle and sauce to thicken.
15. Serving Suggestions & Pairings: This dish shines alongside:
16. Cornbread or biscuits
17. Braised collard greens or green beans

18. A splash of hot sauce for extra kick
19. Serve next to : This Cajun Chicken Sausage Gumbo for a full-on Southern feast
20. Add : These Easy Turkey Wings to your weekend meal prep for a comfort-packed menu
21. Storage and Leftover Tips: Store leftovers in an airtight container in the fridge for up to 3 days.
22. Reheat on the stovetop or in the oven with a splash of broth.
23. Flavor improves overnight, making this a great make-ahead meal.
24. Not ideal for freezing-the potatoes may become mushy.
25. More Recipes You Will Love: Love deep Southern comfort food? Check out these next:

## SWAPS & NOTES

Neck bones : Pork neck bones are traditional, but beef works great too.

Broth : Use low-sodium chicken or beef broth to control salt levels.

Potatoes : Yukon Golds or red potatoes can be used for creamier texture.

Add-ins : Try carrots or celery for extra veggie goodness.

## TIPS FOR SUCCESS

Brown the neck bones well-they add flavor to the base of the dish.

Don't overcook the potatoes before baking-they should hold their shape.

Use a Dutch oven or a heavy roasting pan to keep moisture in.

Let the dish rest after baking to allow flavors to settle and sauce to thicken.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/smoked-neck-bones-and-potatoes-a-stick-to-your-ribs-classic/>