

## Southern Comfort: Classic Country Boiled Pig Ears

For those who appreciate classic Southern comfort food and nose-to-tail cooking,



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

Pig ears, as many as desired (start with 2-4 for a medium pot)  
Enough water to cover the ears  
1 onion, sliced  
Red pepper flakes, to taste  
Seasoned salt, to taste  
Black pepper, to taste  
A splash or two of hot sauce (like Tabasco or your favorite)  
A splash or two of vinegar (white vinegar or apple cider vinegar)  
1 heaping Tablespoon of lard

### DIRECTIONS

1. Let's get these tender : Country Boiled Pig Ears cooking!
2. Prepare : Pig Ears: Thoroughly rinse the pig ears under cold running water. Place the clean pig ears into a medium-sized pot or Dutch oven.
3. Add : Liquid and Aromatics: Add enough water to the pot to completely cover the pig ears. Add the sliced onion to the pot.
4. Season: Add the red pepper flakes, seasoned salt, black pepper, a splash or two of hot sauce, a splash or two of vinegar, and 1 heaping tablespoon of lard to the pot. Stir gently to combine the seasonings.
5. Boil & : Simmer: Bring the pot to a rolling boil over high heat for 10 minutes. After 10 minutes, reduce the heat to a gentle simmer.
6. Long : Simmer: Cover the pot partially or fully, depending on how quickly water evaporates. Simmer for 3 hours. During this time, occasionally check to ensure the ears remain immersed in the water. Add more hot water if necessary to keep them covered.
7. Check for : Tenderness: The ears are done when they are very soft and tender - a fork should easily pierce through the skin. If they're not soft enough, continue to simmer until they reach the desired tenderness.
8. Serve: Carefully remove the pig ears from the pot. They are delicious served warm, either whole or sliced, with a bit of the flavorful broth.

### SWAPS & NOTES

Pig Ears: Look for clean pig ears from your butcher or a well-stocked grocery store.

Water: Use enough water to keep the ears fully submerged during the long simmer.

You may need to add more hot water periodically.

Onion: A yellow or white onion, sliced, adds a foundational aromatic flavor.

## TIPS FOR SUCCESS

**Cleanliness:** Ensure the pig ears are very clean before cooking.

**Submersion:** Keeping the ears fully submerged during the long simmer is crucial for even cooking and maximum tenderness.

**Low and Slow:** The long, slow simmer is key to breaking down the collagen and achieving that desirable soft, gelatinous texture.

**Taste and Adjust:** As with many traditional recipes, "to taste" is important.

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

Original recipe: <https://chefmaniac.com/southern-comfort-classic-country-boiled-pig-ears/>