

Southern-Style BBQ Neckbones That Bake Up Fall-Off-the-Bone Tender

These are the star here, bringing rich flavor and tender meat when baked low and covered.



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 3 pounds pork neck bones
- 5 garlic cloves, minced
- 1 onion, chopped
- 1 bell pepper, sliced
- 1 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon black pepper
- 1 cup BBQ sauce
- Splash of vinegar

DIRECTIONS

1. Preheat the oven: Set your oven to 375°F.
2. Clean the pork: Wash the neck bones in cold water and clean them carefully to remove any small bone pieces. Trim excess fat if needed.
3. Season the pork: Place the neck bones in a large bowl and add the salt, black pepper, paprika, vinegar, and BBQ sauce. Stir well to coat everything evenly.
4. Prep the vegetables: Chop the onion, mince the garlic, and slice the bell pepper.
5. Layer the baking dish: Spread the garlic, bell pepper, and half of the chopped onion on the bottom of a baking dish.
6. Add the pork: Arrange the seasoned neck bones on top in an even layer.
7. Top with onion: Scatter the remaining chopped onion over the pork.
8. Cover and bake: Cover the dish tightly with foil and bake for 2 hours.
9. Broil briefly: Remove the foil and broil for about 5 minutes to deepen the color and caramelize the top slightly.
10. Serve: Carefully remove from the oven and serve hot with your favorite side dishes.

SWAPS & NOTES

Pork neck bones: These are the star here, bringing rich flavor and tender meat when baked low and covered.

BBQ sauce: Use your favorite bottled sauce or a homemade

version depending on how sweet, smoky, or tangy you like it.

Bell pepper: Green bell pepper gives a classic savory bite, but red or yellow can add a little sweetness.

Vinegar: A small splash helps brighten the richness of the pork

and barbecue sauce.

TIPS FOR SUCCESS

The biggest key to great BBQ Neckbones is giving them enough covered baking time.

That is what helps the meat become tender and allows all the flavors to blend together.

Covering the dish tightly is especially important because it traps moisture and keeps the pork from drying out.

Another helpful tip is not to skip the short broil at the end.

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

Original recipe: <https://chefmaniac.com/southern-style-bbq-neckbones-that-bake-up-fall-off-the-bone-tender/>