

Slow Cooker Country Neckbone Soup for a Cozy Family Dinner

Country Neckbone Soup Recipe



TIME

3 to 4 min

METHOD

Slow cooker

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 2 1/2 pounds pork neck bones
- 1/2 pound golden potatoes, peeled and sliced
- 3-5 large carrots, chopped
- 3-4 celery ribs, chopped
- 1 large onion, chopped
- 6-8 mini corn cobs
- 2 tablespoons vegetable oil
- 2-3 teaspoons seasoning salt
- 2 teaspoons garlic pepper
- 2 ounces French onion soup mix
- 32 ounces chicken broth

DIRECTIONS

1. Prepare the pork: Clean the neck bones thoroughly and place them in the slow cooker.
2. Cook the vegetables: In a medium pan, heat the vegetable oil over medium heat.
3. Saut  aromatics: Add the chopped onion and celery, sprinkle with garlic pepper, and cook for 3 to 4 minutes until softened.
4. Add to slow cooker: Transfer the cooked vegetables into the slow cooker with the pork.
5. Season the soup: Sprinkle in the French onion soup mix and seasoning salt.
6. Add vegetables and broth: Add the chopped carrots and pour in the chicken broth.
7. Stir and cook: Stir everything together, cover, and cook on high for 3 hours.
8. Add remaining ingredients: Add the potatoes and mini corn cobs.
9. Finish cooking: Stir and cook for an additional hour until the vegetables are tender and the pork is fall-apart soft.
10. Serve: Ladle into bowls and enjoy hot.

SWAPS & NOTES

Pork neck bones: These add rich flavor and become tender after slow cooking.

Potatoes: Golden potatoes hold their shape well, but russet or red potatoes can also be used.

Corn cobs: These add sweetness and make the soup feel hearty and complete.

French onion soup mix: This boosts the savory depth of the broth.

TIPS FOR SUCCESS

One of the best tips for this soup is sautéing the onions and celery before adding them to the slow cooker.

This step builds a deeper flavor base and makes a noticeable difference in the final dish.

Another important tip is timing the potatoes and corn.

Adding them later in the cooking process helps prevent them from becoming too soft or overcooked.

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

Original recipe: <https://chefmaniac.com/slow-cooker-country-neckbone-soup-for-a-cozy-family-dinner/>