

# Mexican Pork Neck Soup

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**Prep Time:** 20 minutes

**Cook Time:** 3–4 hours

**Total Time:** 3½–4½ hours

**Servings:** 6–8

## Ingredients

### Soup

- 2 pounds (about 1 kg) pork neck bones, scrubbed and rinsed
- 2–3 tablespoons sazón seasoning
- 1 tablespoon curry powder
- 1 tablespoon garlic salt
- 1 tablespoon avocado oil
- 4 cups bone broth (chicken, pork, beef, or a combination)
- 4 cloves garlic, peeled
- 1-inch piece fresh ginger, peeled and grated or finely minced
- 2 tablespoons kosher salt, plus more to taste
- Water, as needed
- 3 ears corn, broken into chunks
- Fresh cilantro, for garnish

### Optional Vegetables

- 3 wax peppers, sliced
- 1 plum tomato, chopped
- 1/2 white onion, chopped
- 2 carrots, peeled and chopped
- 1/2 head cabbage, chopped or shredded

## Instructions

1. Rinse and scrub the pork neck bones in cool water with a splash of vinegar. Pat dry.
2. Season the pork generously with sazón, curry powder, and garlic salt.
3. Heat avocado oil in a large skillet over high heat. Sear the pork neck bones until browned on all sides, about 3 minutes per side. Work in batches if necessary.
4. Transfer the pork to a bowl. Deglaze the skillet with a ladle of bone broth, scraping up any browned bits. Pour over the pork.

5. Add the pork and deglazing liquid to a large soup pot. Pour in enough bone broth and water to just cover the bones.
6. Add the garlic, ginger, and kosher salt. Bring to a boil.
7. Reduce to a simmer, cover, and cook for 2 to 2½ hours, or until the meat begins to soften when pierced with a knife.
8. Add the corn and desired vegetables. Continue simmering, covered, until the corn is tender and the pork is falling off the bone.
9. Taste and adjust with additional salt, sazón, or water as needed.
10. Ladle into bowls, garnish with fresh cilantro, and serve hot.

## Notes

- If using homemade bone broth that already contains garlic and ginger, you can reduce or omit the fresh amounts.
- Chicken, pork, beef, or mixed bone broth all work well.
- The soup tastes even better the next day.
- For easier serving, remove the bones and return the meat to the broth before serving.

## Dietary Information

- ✓ Gluten-Free
- ✓ Dairy-Free
- ✓ High Protein