



PORK COUNTRY BACKBONE & RICE

Ingredients

3 pounds pork back bones, sometimes called country-style ribs
1 cup chopped onion
1/2 cup (1 stick) butter
1 teaspoon ground red pepper
1 teaspoon ground black pepper
3 bay leaves
1 tablespoon salt, or to taste
8 cups water
3 cups raw white rice
1/2 cup chopped green onion

Directions

In a stockpot, combine the backbones, onion, butter, and seasonings. Add the water, bring to a boil, cover, and cook at a low boil for 40 minutes. Add the rice to the pot and return to a boil, stirring well. Boil for 10 minutes, then reduce the heat, add green onions, cover the pot, and simmer for 10 minutes or until rice is done. Remove the bay leaves and serve.