

Rustic Pork Rib and Cabbage Soup

****Ingredients:****

- Pork rib soup bones
- 1/2 head red cabbage, shredded or chopped
- 1 lb small potatoes, halved or quartered
- 2-3 carrots, sliced
- 1 onion, diced
- 4-6 cups broth (chicken, beef, or vegetable)
- 2-3 garlic cloves, minced (optional)
- 1-2 bay leaves
- 1 tsp dried thyme (or fresh sprigs)
- Salt and pepper to taste
- Optional: 1-2 tbsp apple cider vinegar or a squeeze of lemon for brightness

****Instructions:****

1. ****Prepare the Pork Bones:****

- In a large pot or Dutch oven, heat a little oil over medium heat.
- Brown the pork rib soup bones on all sides to build flavor, about 4-5 minutes. Remove and set aside.

2. ****Sauté the Vegetables:****

- In the same pot, add the onions, carrots, and garlic (if using). Sauté until softened, about 5 minutes.

3. ****Simmer the Soup:****

- Return the pork bones to the pot.
- Add the broth, bay leaves, thyme, and potatoes.
- Bring to a boil, then reduce the heat to a simmer. Cover and cook for 30 minutes.

4. ****Add the Cabbage:****

- Stir in the shredded red cabbage and simmer for another 20-30 minutes, or until the cabbage is tender and the pork is falling off the bones.

5. ****Season and Finish:****

- Remove the pork bones and shred any meat into the soup, discarding the bones.
- Season with salt and pepper to taste.
- Add apple cider vinegar or lemon juice for a tangy kick, if desired.

6. ****Serve:****

- Ladle into bowls and enjoy with crusty bread or crackers on the side.