



Roasted Bone Marrow

Preheat oven to 450 degrees. Place marrow bones, cut side up, in a roasting pan or an oven-safe skillet. Cook for 15 minutes or until the marrow starts to separate from the bone – if the marrow starts to leak out, you've cooked it too long!

Spread marrow on crusty bread, sprinkle with salt, and enjoy!

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