

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street's Kosher
Marrow Bones

Kosher salt

Black Pepper

1 Radish sliced thin and
julienned

½ Teaspoon of
blackcurrant jam

Drizzle of balsamic
vinegar

3 Slices of challah bread

½ cup of parsley
chopped

1 Head of garlic

1 Lemon

Olive oil

1

Pat dry the marrow bones. Salt and pepper all sides of the bones. Heat the cast iron pan and place the bones marrow side down for about two minutes. Flip the bones. The marrow must turn soft and translucent. You must keep an eye on it. The marrow is done before it turns to liquid. Remove from heat, sprinkle salt and pepper and serve with the items below.

2

Take challah slices and cut off the edges. Cut into triangles to make toast points. Rub a bit of olive oil on each side. Toast the bread on the grill or toaster oven.

3

Cut the top of the head of garlic, drizzle with olive oil, wrap it in tin foil and roast for 30 mins. The garlic should be light brown and soft when done.

4

Mix a dash of balsamic vinegar into black current jam to cut the sweetness.

5

Mix chopped parsley and radish in a bowl. Dress with olive oil, lemon squeeze, and pepper.

6

Spread marrow on toast points and add any of the toppings.

Enjoy!

Bete'avon!