

Prairie Butter

Ingredients:

Hilltop Pastures Beef marrow bones
1/2 teaspoon cooking oil
4 tablespoons seasoned bread crumbs
8" fresh baguette, cut on a bias into 1/4" slices

Do this

- 1) Rinse the bones to get off any bone dust and splinters. There may be meat and fat on the outside of the bone. You can scrape it off if you wish, or leave it on in case you want to gnaw on the bone afterwards.
- 2) When you are ready to cook, paint the cut side of the bones with oil and sprinkle on some seasoned bread crumbs. If you have fresh herbs, use them too.
- 3) Preheat the grill in a 2 zone configuration. Place the bones in a baking pan or cookie sheet lined with foil so drippings don't make a mess of your grill. Make sure to line it with foil because the drippings will burn and make cleanup a real pain. Roast them at about 325°F in the indirect zone for about 30 minutes until the marrow is 150°F and like Jell-O.
- 4) While the bones are roasting, cut thin slices from the baguette and toast them on the direct heat side of the grill. They'll brown quickly so keep a close eye on them and don't let them burn.
- 5) When the bones are done, give them a squeeze of lemon juice and spread the marrow on the toast. Now you know why Western settlers called marrow "prairie butter".

Here's another tip for a really tasty treat:

Try this on your next steak

Lightly salt the marrow, but skip the breadcrumbs. Roast the marrow. Let it cool and scoop it into a bowl. Mix it with an equal amount of butter, your favorite herbs, perhaps some lemon zest and a squeeze of lemon juice, some parsley, squish it all together, and roll it into a log. Freeze. You now have a variation on the classic Maître d'hôtel Butter. Next time you serve a steak, a filet of fish, a pork chop, or whatever, place a slice of the butter marrow blend on top.