

Ok so it sounds crazy.... But I LOVE bone marrow. You normally only see it in high end places, but its crazy easy to make. Trust me. So tasty, and a GAME CHANGER for any meal you want to show off with. A couple simple steps and you are golden! Follow me for your next step into culinary wizardry!

INGREDIENTS

2 -3 Length cut Beef Bones

¼ cup salt

6 cups COLD water

Chimichurri

1 cup Cilantro

½ cup Parsley

1/3 Red Onion

4 Garlic Cloves

2 Green Onion

3 Tbsp Fresh Oregano

1 Tbsp Fresh Thyme

3 Tbsp Red Wine Vinegar

½ tsp Flake Salt

½ tsp Pepper

½ tsp Chili Flake

½ tsp Sumac

3 tbsp Lemon Juice

1/3 cup GOOD Olive Oil

Crusty bread or Toasted Bread for the Spread

Let's Begin!

1. In a pot, add your Bones and salt and water. Let it sit and sit and sit for 4-6 hours. We are drawing out all the blood and particles from the cutting. It's a legit step. You really should do this. Once its done, pull the bones and wash under COLD water. Pat dry and set aside!

2. Preheat your smoker to 220f and use a heavy smoke like an ALDER or get fancy with the SAGE pucks...

3. While you are waiting for the warm up, blitz EVERYTHING in a food processor that is in the Chimi recipe! You want it rough, so don't go too far. It's going to be loose, but you want it. Trust me.

4. When the temp comes, get the bones on to a rack and find a way to have them sit level. You don't want them off kilter as you want to keep all the flavors in place. You are going to smoke them at this temp for 1 ½ hour (maybe even 2 hours, depending the thickness of the bone and marrow). Keep an eye on them at ¾ way... you want to see it set up and jiggle... like jello.. trust me. It's a feel I've always trusted.

5. Pull the bones and set them onto a board or plate that they can relax on. We aren't going to eat it LAVA hot. You want it room temp.

6. Serve with a spoon and toast and CHIMI. Spread like butter.... *MEAT BUTTER!* Drizzle the chimi.

ENJOY!