

# Roasted Bone Marrow with Sweet and Sour Shallots

Serves 8

Prep Time: 30 minutes  
Plus 48 hours to soak bone marrow

Cook Time: 3 1/2 hours

## Ingredients

### Bone Marrow:

Four 5-inch center-cut beef marrow bones, cut in half lengthwise (8 pieces total)

3/4 cup beef demi-glace  
16 small chives, thinly sliced

Four 3/4-inch-thick slices French boule, grilled, halved crosswise (8 pieces total)  
16 chervil sprigs

### Sweet and Sour Shallots:

3/4 cup Sherry vinegar  
3/4 cup white wine vinegar  
2 tbs granulated sugar  
2 tbs golden brown sugar  
1 1/2 cups finely chopped shallots (from about 8 small shallots)



### To prepare bone marrow:

1. In large container of cold water, add marrow bones. Refrigerate 48 hours, changing water periodically.

### To make sweet and sour shallots:

2. In large saucepan over medium-high heat, bring vinegars, sugars, and 1 1/2 tsp salt to a boil, whisking to dissolve sugars. Stir in shallots, reduce heat to medium, and simmer, stirring occasionally, until reduced to a thick jammy consistency, about 25 minutes. Cool, cover, and chill.

### To cook bone marrow and serve:

3. Preheat broiler to high and place one oven rack in lowest position and second oven rack in highest position of oven. Set flat roasting rack inside large rimmed baking sheet.
4. Drain marrow bones; pat dry. Place them, cut side up, on prepared tray, and sprinkle with salt and pepper. Roast on low rack in oven for 6 minutes, or until heated through. Transfer to top rack; broil 2 minutes, or until top is golden brown.
5. Meanwhile, in small saucepan over medium-high heat, combine demi-glace and 1/4 cup sweet and sour shallots; bring to a boil. Cook for about 5 minutes, or until reduced by about half. Spoon demi-glace mixture over cooked bone marrow to glaze. Sprinkle with chives.
6. Spread 2 tsp sweet and sour shallots over each piece of bread. Top with chervil and serve with bone marrow.