

# Roasted Yak Marrow Bones

*(Recipe Compliments of WoodsEdge Farm)*

## Ingredients:

4 WoodsEdge Yak marrow bones  
1 lemon  
1/2 cup fine fresh bread crumbs  
1 tablespoon. chopped fresh flat-leaf parsley  
1 teaspoon dried mustard  
Freshly ground black pepper  
1/2 teaspoon fine sea salt

## Preparation:

1. Preheat the oven to 425 degrees.
2. Finely grate the zest from the lemon and combine it in a bowl with the bread crumbs, parsley, and mustard. Squeeze 2 tablespoons of juice from the lemon. Add the juice to the bread crumb mixture with lots of pepper and the salt. The bread crumbs should just hold together when squeezed; if not, add a little more lemon juice.
3. Drain the marrow bones and pat dry.
4. Place the bones cut side up in a roasting pan and top evenly with the bread crumb mixture. Roast until the marrow is warm in the center, 15 to 25 minutes. To test, insert a metal skewer into the center of the marrow and touch it to your wrist to see if it is hot. There should be no resistance when the skewer is inserted, and a little of the marrow should have melted and started to leak from the bones.
5. Serve the marrow bones hot. Scoop out the marrow, spread it on toast and top with sea salt..



**Bon Appetite!**

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**WoodsEdge Farm**  
— Tibetan Yaks —  
STOCKTON, NJ.