

Mexican / BBQ

Appetizers & Snacks

Charred Bone Marrow with Fresh Chimichurri (Tuétanos Asados)

Prep: 26m

Cook: 20m

Σ Total: 46m

4 servings



Video ref: La Capital (Óscar Herrera)

MISE EN PLACE / INGREDIENTS [11]

- ☐ 4 halves Canoe-cut beef marrow bone halves
- ☐ 4 cloves Garlic cloves, minced
- ☐ 2 tbsp Red wine vinegar
- ☐ 4 cups Cold water (optional, for ice-water purge)
- ☐ 0.5 tsp Crushed red pepper flakes
- ☐ 2 limes Fresh limes, cut into wedges
- ☐ 1 cup Finely minced fresh flat-leaf parsley
- ☐ 0.5 cup Extra virgin olive oil
- ☐ 1 tbsp Flaky coarse sea salt (for purge and seasoning)
- ☐ 1 tsp Dried oregano
- ☐ 8 tortillas or slices Warm corn tortillas or crusty bread slices

US SUPERMARKET BRAND GUIDE

Canoe Cut Bones: Split Beef Marrow Bones
Lengthwise cut creates a natural boat to catch rendering fat. • Butcher counter.

COOKING SEQUENCE & CHECKPOINTS

- 1

Whisk Chimichurri

20 min

Combine parsley, garlic, vinegar, olive oil, dried oregano, and chili flakes. Rest 20 minutes.
✓ Checkpoint: Vibrant zesty herb sauce.
- 2

Season Bones

5 min

Pat bones dry and sprinkle coarse sea salt over marrow surfaces.
✓ Checkpoint: Salted marrow boats.
- 3

Roast over Embers

18 min

Set bones on grill grate bone-side down over medium coals. Roast 15 to 18 minutes until bubbling.
✓ Checkpoint: Molten bubbling marrow.
- 4

Scoop and Serve

3 min

Spoon hot marrow onto fresh tortillas and crown with herb chimichurri.
✓ Checkpoint: Decadent marrow tacos.

FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)
USDA Food Safety Minimum ($\geq 145^{\circ}\text{F}$ / 63°C) vs Culinary Collagen Target (195°F – 205°F / 90°C – 96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F – 205°F (90°C – 96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

MASTER DONENESS CHECKPOINT:
Liquid-gold bubbling marrow with golden caramelized crust.

WHY IT WORKS:
Acid Cuts Pure Lipid Richness: The sharpness of vinegar and fresh herbs in chimichurri pierces through the molten richness of roasted marrow.

TROUBLESHOOTING:
Marrow melted completely away: Always roast bone-side down so the hard shell acts as a bowl.