



Frozen Raw Canoe Cut Beef Femur Bones 8/36 Oz Bags

Product Description - Our Canoe Cut Is A Premium Choice As It Allows More Marrow Use. With Just 15-20 Minutes Of Roasting, These Rich And Beefy Marrow Bones Are Ready To Enjoy. They Are Also Great For Creating A Rich And Delicious Broth.

Product Code - 1022643
GTIN - 10079041226431
UPC Code - 079041226434

Master Case

Piece Count	Net Weight	Gross Weight
	18	19.5

Width	Length	Height
13"	15.75"	9.0625"

TI	HI	Cube
9	5	1.07 cubic ft

Retail Pack

Net Weight	Width	Length	Height
36	10.5"	9"	4"

Storage

Shelf Life	Storage Temp	Storage Method
365 days from production	Storage Handling: -10°F-0°F	Keep Frozen

Preparation

BEEF MARROW TACOS Prep time: 5 mins | Cooking time: 25 mins
Ingredients: 2-3 canoe cut marrow bones Pinch of salt 4 tortillas
Garnishes (Optional): Salsa White onion Cilantro Instructions: Heat oven to 350°F. Place bones on a baking sheet and season with a pinch of salt. Bake for 20-25 minutes. Take 1 Tablespoon of baked marrow and place it in a skillet over medium heat. Add tortillas to skillet and toast until crisp. Scoop marrow from bones and spread on toasted tortillas. Add additional salt to taste and top with desired garnishes.

BONE MARROW BUTTER Prep time: 15 mins | Cooking time: 25 mins
Ingredients: 1 cup bone marrow (3-4 canoe cut femur bones) cup chives, chopped ¼ cup parsley, chopped ¼ 1 Tablespoon grated lemon zest (1 medium sized lemon) Pinch of salt Instructions: Heat oven to 400°F. Place the bones on a baking sheet and bake for 20-25 minutes. Remove the bones from the oven and let them cool. Once the bones are cooled, separate the marrow and put it in a large bowl. Add chives, parsley, salt, and lemon zest to the same bowl. Using an electric whisk on medium-high speed, whip the ingredients to a fluffy consistency. Scoop the butter from

the bowl and place it on parchment paper in a single mound. Fold the parchment paper over the butter and roll it into a log. Twist both ends of the paper to seal.

Ingredients

Beef