

## Bone Marrow with Oxtail Marmalade: A Gourmet Appetizer Recipe

This recipe serves 4 people and takes approximately 1 hour to prepare and cook.



**OVEN**  
**375°F**

**TIME**  
**15-20 min**

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### INGREDIENTS

- 4-6 pieces of beef bone marrow (about 2 inches in length)
- 1 pound of oxtail, cut into small pieces
- 1 onion, diced
- 2 cloves of garlic, minced
- 1 cup of beef broth
- 1/4 cup of red wine
- 1/4 cup of balsamic vinegar
- 1/4 cup of brown sugar
- Salt and pepper to taste
- Olive oil
- Baguette slices, for serving

### DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Place the bone marrow pieces on a baking sheet and season with salt and pepper. Bake for 15-20 minutes, until the marrow is soft and easily scoopable.
3. In a large skillet, heat a tablespoon of olive oil over medium-high heat. Add the oxtail pieces and cook until browned on all sides, about 5 minutes.
4. Add the diced onion and minced garlic to the skillet and cook until softened, about 3 minutes.
5. Pour in the beef broth, red wine, balsamic vinegar, and brown sugar. Stir to combine and bring to a simmer.
6. Reduce the heat to low and let the oxtail simmer for 45 minutes, until the meat is tender and falling off the bone.
7. While the oxtail is cooking, prepare the bone marrow marmalade. In a small saucepan, combine the baked bone marrow, 1/4 cup of the cooking liquid from the oxtail, and 1/4 cup of brown sugar. Cook over medium heat, stirring occasionally, until the mixture thickens and becomes a jam-like consistency.
8. Once the oxtail is done, remove it from the skillet and shred the meat using two forks. Return the shredded meat to the skillet and mix it with the remaining cooking liquid.
9. To serve, spread the bone marrow marmalade on top of the baguette slices and top with a spoonful of the oxtail mixture. Enjoy!

## TIPS FOR SUCCESS

For an extra depth of flavor, you can add a splash of Worcestershire sauce or a pinch of smoked paprika to the oxtail mixture.

If you prefer a smoother texture for the bone marrow marmalade, you can strain it through a fine-mesh sieve before serving.

This recipe can also be made with lamb or pork bone marrow, depending on your preference.

What I Serve With This Recipe This appetizer pairs well with a simple green salad dressed with a light vinaigrette.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/bone-marrow-with-oxtail-marmalade-a-gourmet-appetizer-recipe/>