

HOW TO RENDER LARD

Made with ♥ By Shannon

Depending on how your fat comes you may need to cut it into smaller pieces. Since the last batch I got was ground up, I had no need to cut up. Otherwise cut into 1 inch chunks.



Next, add some of your fat to a large heavy duty pot. I like the kind that have a solid, thick bottom on to prevent heating too quickly.



Next, cook on a very low temperature and stir frequently, making sure nothing is sticking to the bottom.



This is a very slow process. Patience is definitely a must when making Lard but definitely worth every minute. I have large amounts of pig fat, so I continue to add more fat after I scoop some out.

Now you will want to strain it. I clip a few layers of cheesecloth onto a funnel for canning and I strain the lard through that into a jar, ready to get sealed.



When I render lard, I make sure I have no other plans for the day. I look forward to this every year because it gives me a reason to stay home all day.



This year I hit the jackpot with the lard and have been working on it for 4 days now. I will have plenty to make all friends some wonderful treats that they all love,