

RENDERING INSTRUCTIONS

1. Begin with five pounds of ground or finally chopped animal fat (suet is preferred).
2. Fill pot with water to 1/3 full. Bring to a boil.
3. Place suet in boiling water and return to boil.
4. Turn heat down to prevent burning or boil over and cook for 90 minutes. Stir frequently.
5. Remove from heat and let cool slightly (should remain warm).
6. Strain through sieve into ceramic or plastic bowl to remove large particles.
7. Strain again through sieve lined with cheese-cloth into ceramic or plastic bowl to remove small particles. Repeat twice.
8. Place bowl in refrigerator overnight.
9. The next morning you will notice the contents of the container will have settled into two or three layers.
10. Invert fat container and unmold unto a plate in the sink. On the inverted top will be a gelatinous and grainy layer. Scrape this off leaving the pure tallow on the bottom.
11. Either wrap in plastic and store in refrigerator for use,
12. Or, remelt on low heat and package in 16-oz. freezer bags. Store 16-oz. bags in freezer until needed.

