

Beef Fat

Cut From:

Back or Kidney Fat
Trimmings

\$5.00/ lb + tax

Best Prepared

- Render for Tallow
- Use for Soap or Candle Making

Meal Suggestion:

- Use in place of vegetable oil
- High Heat Cooking (deep frying)

Serves:

Prep time: 5 to 10 Minutes

Cook Time: ~ 5 to 6 hours

Canyon Meadows Ranch Rendered Beef Fat

Ingredients/Equipment:

- Canyon Meadows Beef Fat (2 to 5-lb package)
- Large stock pot OR slow cooker
- Clean glass jars for storage (wide mouth works best)
- Cheesecloth or improvised cheesecloth alternative

Directions

1. Refrigerate the beef fat so it is cold and easier to handle
2. Chop the fat into manageable chunks
3. Run the fat through the food processor until it is the consistency of ground meat. If you do not have a processor, simply chop the fat into small pieces. (The smaller the pieces the faster the process)
4. Dump the shredded fat into a large stockpot or slow cooker. Begin melting at a very low heat
5. Check the fat occasionally for burning and stir once in a while
6. As the fat renders, it will slowly begin to melt and allow the “impurities” to rise to the top
7. It is done when there is clear liquid at the bottom and crispy bits floating on top
8. Strain the tallow through a piece of cheesecloth or fabric
9. Pour into jars, ice tray or line baking pans with parchment paper. Allow to harden completely.
10. Once the tallow has hardened you can chop it into bars.
11. Refrigerate for storage or freeze for longer storage.