

# SMITH FAMILY FARM

Nashville, MI



## Traditional Rendered Lard Recipe

(Thaw leaf fat in refrigerator overnight in packaging)

1. Slice in chips (as opposed to dicing into cubes).
2. Place in a large wok-style pan (ideally anything where the bottom of the pan is smaller than the top).
3. Heat on stovetop medium heat, stirring until 220 degree temperature is reached.
4. Lower heat and continue to maintain temperature at around 220 degrees.
5. The leaf fat will change from white chips to brown and ultimately into small crisps in a pool of clear liquid over 3-4 hours, depending on quantity. Monitoring temperature is key, but you do not have to stand by the stove during the entire process.
6. Lard is fully rendered when the surface of the liquid has a glassy appearance.
7. Pour the lard into glass jars through a metal strainer to catch the small crisps.
8. Refrigerate, clear warm liquid will become solid white.

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