

## Homemade Slow-Cooker Rendered Lard

Rendered lard is a tasty and traditional cooking fat. Whether you're frying up eggs or roasting vegetables, lard is a higher temperature cooking fat and adds flavor to a variety of dishes. The key to rendering lard is to be patient and cook at a lower temperature to achieve that savory flavor.



### **Ingredients:**

2 lbs pork fat from pasture-raised pigs  
1/4 cup water

### **Directions:**

- 1 Chop the fat into 1/2-inch cubes. For easier chopping, place the fat in the freezer for 1 hour prior to chopping.
- 2 To the slow cooker, add the water and cubed pork fat. Cook on the lowest setting, stirring the fat every 30 minutes.
- 3 When the fat turns slightly brown, the lard is ready to be strained, generally between 2–4 hours of cook time, depending on your slow-cooker.
- 4 Place a colander inside a large bowl. Line the colander with cheesecloth. Pour the rendered fat and leftover pieces into the colander slowly and carefully. Remove the colander.
- 5 Pour the rendered lard from the bowl into a glass jar and store in the refrigerator.