

# Rendering Fat (Tallow & Lard)

Turn animal fat into a stable, long-lasting cooking fat

**DIFFICULTY** Easy  
**TYPE** One-off batch technique  
**TIME** 2–4 hours per batch



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Easy



**TIME**  
2–4 hrs



**COST**  
Low



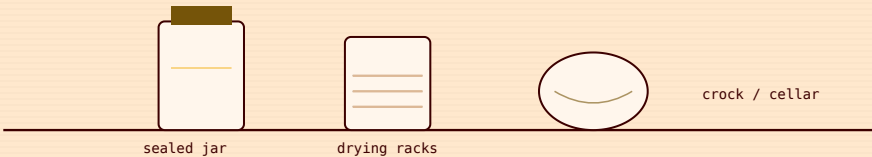
**BEST SEASON**  
At processing time



**FREQUENCY**  
As fat becomes available from processing

## 01 Low and slow melts fat clean

Rendering is simply melting fat slowly at a low temperature to separate pure fat from connective tissue and impurities — done gently, the result is a clean, long-lasting, neutral-flavoured cooking fat.



## 02 What you'll need

- Raw fat trim (beef/sheep fat for tallow, pork fat for lard)
- A heavy-based pot or slow cooker
- A strainer or cheesecloth
- Clean jars for storage

## 03 Method

1. Cut fat into small, even pieces to render more evenly and quickly.
2. Melt slowly over low heat (or in a slow cooker), stirring occasionally.
3. Continue until solid bits (cracklings) separate from the clear liquid fat.
4. Strain through cheesecloth into clean jars while still liquid.
5. Cool completely, then store in a cool, dark place or refrigerate/freezer for longer storage.

## 04 Troubleshooting

- **Fat browns or smells burnt** — heat was too high; always render low and slow, never rushed.
- **Rendered fat has an off smell after storage** — inadequate straining left impurities behind, shortening shelf life; strain thoroughly through fine cloth.
- **Low yield** — some fat trim yields more than others; leaf fat (internal) typically renders cleaner and more abundantly than back fat.
- **Solidified fat has a grainy texture** — usually cosmetic rather than a problem, though very slow cooling can sometimes produce a smoother set.

## 05 Timing & maintenance

|                  |                                                                                               |
|------------------|-----------------------------------------------------------------------------------------------|
| BEST TIME        | Whenever fat trim becomes available from butchering.                                          |
| DURATION         | 2–4 hours of mostly passive rendering time per batch.                                         |
| MAINTENANCE      | None beyond correct storage afterward.                                                        |
| SIGNS OF SUCCESS | Clear, clean fat with no lingering strong smell, setting to a smooth, pale solid when cooled. |

## 06 Tips & variations

### PAIRS WELL WITH

Butchering Pork

Butchering Lamb & Goat

### COMMON MISTAKES

Rendering at too high a heat, browning or scorching the fat

Skipping thorough straining, leaving impurities that shorten shelf life

### PRO TIP

Don't throw away the cracklings left after straining — well-drained and lightly salted, they're a good snack or salad topping.