

HOMEMADE LEAF LARD

Ingredients:

Stryker Farm Pork Caul

Pork Caul is yet another type of pig fat. It is also known as leaf lard because the fat is netted around vital organs like the veins of a leaf. This delicate fat is the creme de la creme of pork fat. When rendered into leaf lard it should be bright white and odorless, unlike rendered back fat which will be slightly yellow in color, and have a bit of a “piggie” odor. Leaf lard can then be used to make amazing pastry doughs.

Instructions:

1. Break down the pork caul by chopping up with a sharp knife, or if it's available, use a meat grinder.
2. Add the fat to a medium sized pot with a little bit of water in the bottom. The water prevents the fat from burning before it begins to melt.
3. Allow the fat to melt very slowly. Keep an eye on it so that it doesn't burn.
4. When the fat is completely melted, you'll be left with some browned “cracklins”.
5. Cover a mason jar with cheesecloth, or a jelly bag, and pour out the contents of the pot to separate the fat from the cracklins.
6. Allow the lard to cool completely before storing in the fridge or freezer.

Now you can make these delectable strawberry mini pies! But if rendering your own leaf lard seems like too much work, you can alternatively buy it ready-made, [here](#).