



10 Minutes



6-8 hours

## Ingredients:

- 9 pounds beef fat , trim off as much muscle/meat as

you can  
**Procedure:**

# Beef Tallow Recipe

By Wylder Space



- Place the chopped fat in a slow cooker on LOW. Leave the lid OFF to allow excess liquid to evaporate. Let the fat slowly simmer, never allowing it to boil, for roughly 6-8 hours, depending on how much fat you're rendering it. The fat will begin to turn brown and turn to liquid. Give it an occasional stir to avoid any bits get struck to the sides or bottom and starting to burn. It's done rendering when at least half of the pieces are brown, are submerged under liquid fat, and the liquid fat is clear. Avoid over-cooking the fat or the tallow will end up having a strong, borderline burnt flavor.
- Line a fine mesh strainer with **ultra fine cotton cheesecloth** (essential for straining out impurities so your tallow doesn't develop mold) and place the strainer on top of a large glass bowl. Ladle or pour the tallow through the cheesecloth. Let it sit until the tallow has drained through. Once cool enough to handle, you can squeeze the cheesecloth to get any remaining tallow out.
- Pour the liquid tallow into whatever glass jars you plan on storing the tallow in. Wide mouth jars are easier to access. Allow the tallow to cool completely before screwing the lids on the jars.
- Store in a cool, dark place. It will keep longer in the fridge, at least 3 months. It can be frozen even longer.
- This will make roughly 1 quart of beef tallow.

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