



# A Beginner's Guide to Rendering Lard

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Curious about making your own lard? It's easier than you think, and the result is a clean, mild fat perfect for baking, frying, or cooking. Here's a step-by-step guide from my own experience rendering lard at home.

## Ingredients

- 5–10 lbs pork leaf fat
- ¼ cup water (to prevent scorching)

## Instructions

1. Slightly freeze the pork fat to make it easier to cut.
2. Remove large pieces of silver skin and any non-fat material.
3. Chop the fat into small, even pieces.
4. Place chopped fat into a large, heavy-bottomed pot and add water.
5. Set stove to medium-low heat and stir every 20–30 minutes.
6. Allow fat to render slowly; bubbles indicate water evaporation.
7. When cracklings turn golden and sink, the lard is done.
8. Strain liquid lard into jars, wipe rims with vinegar, seal, and let cool.

## Notes & Tips

Leaf fat is ideal for baking because it's cleaner and milder. Small bits of silver skin won't affect the lard, but removing as much as possible helps it stay smooth.

## Storage

Properly sealed lard can be stored in a cool pantry for up to one year. Once opened, use within a few months. Rancid lard has a noticeable sour smell.

[Find more details and photos on the blog](#)