

Crackling Cookies

2 cups finely ground pork cracklings (just crush them in your hand)

2 cups brown sugar

2 eggs

1/2 cup sour milk (if you have none, add 1/2 Tbs. vinegar to regular milk and let it stand for 20 minutes)

1 tsp. soda (add to the milk)

2 tsp. baking powder

2 tsp. cinnamon

3 cups flour

1 tsp. ginger

1 tsp. salt

1 tsp. vanilla

1 /2 cup nuts if desired

Combine the dry ingredients in the order given, sift them and mix all the makings as they're listed. Drop the batter by teaspoonfuls on a cookie sheet and bake the batch 12 minutes at 375°. The finished products resemble spice cookies.

The birds will love the balance of the cracklings.

You'll soon learn, when cooking with lard, to use slightly less of the shortening than of the less-rich commercial counterpart called for in most recipes. If a recipe specifies one cup of fat, for instance, make it a very scant cup. The amount to cut down is really too small to measure—perhaps a teaspoonful per cup—but you'll have baking failures if you overlook the precaution . . . your cookies will be flat and hard instead of high and moist.

Now that your precious lard is rendered, cover it and store it in a very cool place—freeze it if you like—since the fat will turn rancid if kept in a warm room for any length of time. If that does happen, or if you have an excess of pork drippings, save the grease and make a batch of your own pure white soap.

Read more: <http://www.motherearthnews.com/modern-homesteading/making-lye-soap-zmaz73ndzraw.aspx?page=3#ixzz2JjIDjewi>