

Sarah posted a easy technique for rendering lard recently.

[RENDER LARD IN YOUR KITCHEN OVEN, NO SMOKE.](#)

Gail and I used her 170 degree oven technique with a few twists.

We did 35 pounds of fat in a large stock pot.

I did not remove any melted lard until after six hours.

The lard was a rich, almost clear liquid that set up pure white in quart jars.

No significant odor in the kitchen because of the low (170) temperature.

Safer too because the grease is not very hot.

Gail got 16 quarts from 35 pounds which is over four quarts per ten pounds of hog fat.

She left it melt for 24 hours.

Only a few pounds of cracklings remained by that time.

The cracklings contained little lard (grease) and were crumbly dry.