

HAND HEWN

farm recipes

WHIPPED PORK BUTTER

WITH *garlic*

»— The Vitals —«

Serves: 5-6 people

Prep Time: 15 4 minutes

Supplies: Mixer with whisk attachment (optional)

»— What You Need —«

1 C. Hand Hewn Farm Lard
2-3 small cloves of garlic
1 teaspoon red wine vinegar
1-2 sprigs of rosemary (¼ teaspoon)
½ teaspoon sea salt
¼ teaspoon cracked black pepper

»— How to —«

When measuring lard, it is easier to use a 2 cup measuring cup and use water displacement to give you a hand. Fill the measuring cup half full of cold water then add the lard to easily measure 1 cup of lard.

To whip the fat into a butter, either add to a mixing bowl and using the whisk attachment, whip it until it is smooth and fluffy .

Mince and crush the garlic.

Finely chop the rosemary.

Add the garlic, rosemary, red wine vinegar, salt, and pepper to the whipped pork butter and mix it up well.

Serve over crackers on a slice of crusty bread or baked potato. You could even rub it on your skin to smell like garlic toast if that is your sort of thing.