

Clarified Bacon Fat



Save fat from frying up your bacon. Strain it to remove the leftover pieces.

Place 1 cup strained bacon fat into a saucepan. Add one cup of water and bring to a boil over high heat. Reduce heat to medium and gently boil for 1-2 minutes. Transfer to a heat-proof container and add another cup of cold water. Refrigerate for at least 5 hours until the fat has solidified or freeze for 2 hours. The mixture will separate into a layer of clarified fat, a very thin layer of fat mixed with impurities, a layer of fat mixed with impurities, and a layer of water. Remove the solidified fat, shave off any impurities, and discard the water. Place clarified bacon fat in a glass container with lid tightly closed. Keep in the refrigerator for up to one month or in the freezer for up to 6 months.

Use it to fry eggs or any other meats.