

CRACKLIN

STARTER RECIPE

INGREDIENTS

- pin raised hog
- grease



As seen on season 1, episode 117.

DIRECTIONS

Trim fat off the hog and cut fat into 1" - 1 1/4" chunks. Throw fat chunks into hot grease. Cook for about 3 hours. Stir cracklin throughout the 3 hours with a paddle. Remove from grease and spread cracklin out to let them cool. Get grease back to hot. Throw cracklin back in handfuls at a time. Take the cracklin out and let cool.