

From Brooke's Kitchen: Perfect Leaf Lard Pie Crust



The Secret to a Flaky Pie Crust? Our Forest-Raised Pork Leaf Lard.



There's a reason generations of home bakers swore by lard when making pie crust. Rendered leaf lard—the prized fat surrounding a pig's kidneys—creates an incredibly flaky, tender crust with a delicate texture that butter alone simply can't match. Best of all, it has a very mild flavor, so it lets the filling shine.

If you've never baked with lard before, this is the perfect place to start!

—Brooke

Makes two 9-inch pie crusts (top and bottom)

Ingredients

- 2½ cups all-purpose flour
- 1 teaspoon salt
- 6 tablespoons cold unsalted butter, cubed
- ⅔ cup chilled rendered Northern Farm & Flowers forest-raised pork leaf lard (see rendering instructions below)
- ½ cup ice water

Directions

1. Whisk together the flour and salt.

2. Cut in the cold butter and chilled lard with a pastry cutter or two forks until the mixture resembles coarse crumbs with pea-sized pieces.
3. Add the ice water one tablespoon at a time, mixing gently after each addition until the dough just begins to come together.
4. Divide into two discs, wrap tightly, and refrigerate for at least 2 hours (or up to 5 days).
5. Roll each disc into a 12-inch circle and use for your favorite pie recipe.

Brooke's Tip: Freeze both the butter and the rendered leaf lard before making your dough. The colder the fat, the flakier your crust!

If You're Starting with Fresh Leaf Fat...

You can render your own leaf lard at home in an Instant Pot. Here's Brooke's quick method:

Quick Instant Pot Leaf Lard

Making your own rendered lard is easier than you might think.

- Start with cold (almost frozen) leaf lard and cut it into ½-inch cubes.
- Add to an Instant Pot with ¼ cup water.
- Cook on High Pressure for about **20 minutes per pound**, followed by a **15-minute natural release**.
- Mash any remaining solids, then strain through cheesecloth into a heat-safe container.
- Cool to room temperature before refrigerating until firm.

The remaining crispy bits can be enjoyed as homemade cracklins!