Homemade Suet Recipe

Ingredients:

-1 ½ lb of rendered beef tallow or lard
-2 cups of quality birdseed
-2 cups of black oil sunflower seeds
-2 cups of whole grain flour
-1 cup of peanuts, dried (no sugar added) fruit, or a mix

Procedure:

1. Mix seed, peanuts, and flour in a large mixing bowl.
2. Melt tallow or lard over low heat. Do not use high heat or a lid on the pot as the fat can catch fire.
3. Once melted, add dry ingredients.
4. Line a 9x13 pan with parchment paper and pour suet concoction into it. As an alternative, you can also use a muffin tin lined with baking cups.
5. Let it cool. Let the mixture cool for 3-4 hours until hard then cut into 6 squares. Serve!