

Sarett's "Big Batch" Suet

Ingredients:

- 10-12 cups mixed seed
- 40 oz lard
- 1 ½ cups peanut butter
- 2 cups dried mealworms

Directions:

- Make sure your seed is in the container you wish to freeze it in. Mix in mealworms and any other dry ingredients you might be adding.
- Melt the lard in the microwave at 30 second – 1 minute intervals (depending on size of melting container), stirring in between each cycle, until liquid.
- Melt the peanut butter at 30 second intervals to avoid burning until easy to stir.*
- Add ½ of the melted lard and all of the melted peanut butter into your seed mixture and stir to coat. The consistency should be easy to stir but not soupy.** Continue to add melted lard until the mixture is as desired. It should be smooth and flat in the container, not chunky.
- Freeze overnight to make sure it is solid before placing outside. If making a large batch, score the suet about an hour into freezing to make sure the blocks are easy to remove.

For smaller batches, remember that the ratio of seed to lard is about 2 seed : 1 lard

*The peanut butter should be smooth and easy to stir, but not as liquid as the lard. If you heat it for too long, it will start to bubble and burn and will not be usable.

**If too much lard is added, add more seed to make sure the mixture is dense. If too much seed is added and it looks chunky, the cake will fall apart, add more lard.