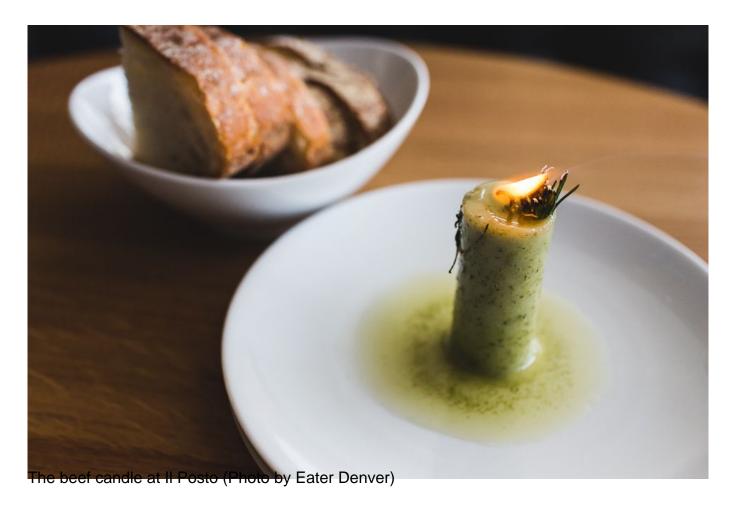


Garlic-Infused Edible Tallow Candles Directions





Garlic-Infused Edible Tallow Candles

Before the advent of natural gas and electricity, the illumination in most homes was provided by beef tallow candles. Today, beef tallow candles are a novelty and can be a wonderful interactive experience to be provided with bread service for the delight of your diners.

Yield: Approximately 12 tallow candles

Ingredients:

- 14 oz Beef Tallow (note 1)
- 4 Cloves Garlic, crushed
- 36-inches of Twine (non-edible), cut into 12 3-inch pieces.
- Parsley, minced (optional)

Procedure:

- 1. In a 2-qt saucepan over medium heat, melt the tallow. Add the crushed garlic and increase heat to medium-high until the garlic starts to sizzle. Remove from heat. Allow to sit 15-minutes for garlic to infuse. Strain and discard garlic.
- 2. Dip pieces of twine into liquid tallow to coat and set aside to create wicks.



- 3. Pour 1oz portions of tallow into candle molds (note 2). Place wicks in the center of the mold and wrap excess around a small stick, such as a skewer, large toothpick or coffee stirrer, to hold wick in place. Refrigerate candles until solid.
- 4. When fully solid, remove candles from mold. Run a hot knife around the edge of the mold, or dip the mold into hot water, to release candles.
- 5. Refrigerate candles until fully solid. When solid, remove sticks and cut wicks to approximately ½-inch.
- 6. Garnish with minced parsley (or other herbs or spices), light wick and serve with bread and/or toast.

Note 1: You can render your own tallow from fat trim in house, or use a flavorful rendered beef tallow such as Flavor King Blue from Coast Packing Co. or Wagyu Tallow from Snake River Farms, for example.

Note 2: You can use any small metallic or silicone muffin tin or baking mold for the candles.