

Heritage COOKING FATS



COAST
FAMILY OWNED SINCE 1922

THE AUTHENTIC & TRADITIONAL CHOICE:

Beef Tallow & Lard



GREAT BRITAIN

Fish & Chips

were originally fried in beef tallow. *Yorkshire pudding* was made with the rendered beef fat from roasts. A proper Christmas pudding is made with suet.



Stir Fries

and hot pots frequently use animal fats such as lard, tallow and chicken fat to increase the flavor in dishes.

MEXICO

The dishes that are traditionally made with lard are practically innumerable, including *flour tortillas*, *Churros*, *tamales*, *carnitas*, *fish tacos*, and so many more! The best refried beans use lard not just for amazing flavor but for glorious texture as well!



JAPAN

Tempura

was originally fried in lard and many Japanese bakeries still commonly use lard in their breads and pastries.



USA

The State Cookie of New Mexico, the *biscochito*, is traditionally made with lard.



USA

The first *donuts* were fried in lard. Beef tallow is used in many donut shops to this day.



USA

Liquid bovine makes *traditional fried chicken* a classic.

USA

Until about 1990 the vast majority of *French fries* were cooked in beef tallow. They haven't been as good since.

