

NOW OFFERING BEEF BUTTER!



Princeton, Kentucky based American Wagyu producers, Black Hawk Farms is now offering strained beef tallow/butter that has been a staple cooking fat cherished by generations before. Black Hawk's rendered wagyu beef fat is a trusted, pure and stable option. Enjoy a superior cooking fat with seemingly endless limits, just like your culinary imagination.

- Local Kentucky Product
- High smoke point
- American Wagyu
- Very durable
- Unmatched flavor
- Great for cooking steaks to preserve and enhance beef flavor
- Mixes well with other oils
- No preservatives or emulsifiers
- Multiple uses applications - frying, sous vide, baking
- Shelf stable
- Natural
- Gluten-Free



Item #41365
5 Gallon Bucket



What Chefs Want!®