Home-made Gluten Free Suet

Ingredients

Two thirds white gluten free cooking fat
One third Pure potato starch (Innovative Solutions code PPF500*)

* Denotes item available from Innovative Solutions on prescription

Method

Blend well with a little water and vegetable oil
Cool in the fridge until ready to use

If you would prefer shredded suet, similar to the commercial brands available, then try freezing the mixture into a block (wrap it in greaseproof paper) then once solid, grate the block before coating the pieces finely with a little more potato starch. However as no preservatives are used it is best stored in a refrigerator.