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EDIBLE FAT.

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The object of the present invention is to provide a substitute for chicken fat which has been rendered with onions, cooked till they are brown and crisp or until there is brought about a sufficient destructive distillation of the onions to impart the requisite flavor, odor, etc., to the product. Chicken fat is being used very largely both as an edible fat and for cooking purposes, chiefly by the Jewish people.

The present invention aims to provide an edible fat which will have the flavor of such chicken fat as well as certain other physical characteristics thereof, as hereinafter pointed out, which fat is very inexpensive as compared to ordinary chicken fat, and may be utilized for the same purposes. Moreover, it has the additional advantage of keeping for a much greater length of time than chicken fat without becoming rancid or otherwise becoming deleteriously affected.

In carrying out the invention, a clarified vegetable oil is employed, such as peanut oil, soya bean oil, or cottonseed oil, etc. With this is mixed a suitable hardened vegetable oil, as for example, hydrogenated cottonseed oil, the amount of hardened oil, preferably, being about two percent of the mixture, though a greater or less amount may be employed. A small amount of coloring material, such as carrot yellow may also be introduced to obtain any desired shade. In this mixture may also be introduced a small amount of chicken fat, for example, anywhere from five to fifteen percent of the vegetable oil employed. Inasmuch, however, as chicken fat is difficult to obtain and is expensive, dressed chicken is preferably employed in lieu of chicken fat and besides securing the desired result has the additional advantage of being enhanced in value as an edible by reason of its treatment in the oil, approximately one pound of chicken to each four pounds of oil being found satisfactory. The whole is heated to boiling point, and finally there are added raw onions, preferably sliced, about one pound to three pounds of the oil, though the proportions in this respect may be varied.

The mixture is then boiled and the boiling is continued until the onions turn to a light-brown color and become crisp, or until there is brought about a sufficient destructive distillation of the onions to impart the requisite flavor, odor, etc. to the product. The whole is then quickly strained while hot and the onion residue removed, and the resultant liquid is allowed to cool and will become hardened. Before use, it is preferably permitted to stand at least two days, which has the effect of ripening it and creating the distinctive flavor of chicken fat retaining, however, a slight flavor of the onions.

One of the most important phases of this process is the continuing of the boiling until there is brought about a sufficient destructive distillation of the onions to impart to the product the requisite flavor, odor, etc., for it has been found that otherwise the desired characteristics of the product are not obtained, and this is probably due to the fact that the fixed oil in the onions is not driven therefrom into the mixture until the boiling has been continued to such an extent as to bring about sufficient destructive distillation of the onions to impart to the product the requisite flavor, odor, etc., as above set forth. At the same time it has been also found absolutely necessary to avoid burning the onions since it appears to destroy the desirable characteristics. Cars therefore must be taken to stir the boiling material and keep the onions from being burned. Ordinarily about forty-five minutes boiling is sufficient to secure the desired results, the time depending on the quantity and the depth of the oil in the receptacle.

The resultant product is in the form of a hardened oil or grease, having the odor, taste, and fibrous consistency of chicken fat, and being a substitute for the same that can be employed wherever the fat is now used for culinary purposes. It can be produced in large quantities, and is very much less expensive than chicken fat, and has good keeping qualities, since there is but a small amount of animal matter, and the ingredients used are not liable to become rancid. If, however, they do deteriorate, they may be restored by taking the product and recooking it with fresh onions in the manner above described.

Having thus fully dscribed my invention what I claim as new and desire to secure by Letters Patent, is:—

1. An edible substantially vegetable fat of suitable consistency having substantially the

physical characteristics (such as flavor, odor, etc.) of chicken fat which has been rendered with onions, containing a homogeneous mixture of vegetable fat and the products resulting from onions which have been cooked in fat to bring about a destructive distillation of the onions.

2. The process of making an edible vegetable fat having substantially the physical characteristics of chicken fat rendered in onions (such as flavor, odor, etc.) which consists in heating a vegetable fat with onions till there is brought about a partial destructive distillation of the onions, and then removing the onions.

3. The process of making an edible substantially vegetable fat of suitable consistency, having the physical characteristics, such as flavor, odor, etc., of chicken fat, rendered with onions, which consists in heating vegetable fat with onions till there is brought about a partial destructive distillation of the onions, hardening the fat by adding a sufficient quantity of hydrogenated oil to produce the desired consistency, and coloring the product.

4. An edible vegetable fat of suitable consistency having substantially the physical characteristics, such as flavor, odor, etc., of chicken fat rendered with onions, containing a homogeneous mixture of hydrogenated vegetable fat, the products resulting from onions which have been cooked in fat till there is brought about a partial destructive distillation of the onions, and a coloring substance.

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