

Lemon Curd

Recipe was printed in the Apr-June 2015 Master Gardener Newsletter, Yield: about 3 cups

4 tsp. grated lemon peel
2/3 cup lemon juice (bottled or fresh)
5 eggs
1 cup sugar, plus 1 extra Tbs. if using fresh
lemon juice
1/2 cup melted butter



1. In a blender, blend the first four ingredients until smooth.
2. With blender motor running at lowest setting, gradually add melted butter, pouring in a steady stream.
3. Transfer the mixture to a small, heavy, non-reactive (i.e. stainless steel) sauce pan.
4. Cook over medium heat, stirring continuously until mixture thickens.
5. Make sure temperature reaches 170 degrees.

Serving suggestions: excellent as a topping on pound cake, shortbread, croissants, scones, pancakes, waffles, tea biscuits, crepes, etc. Pairs very well with summer berries (blueberries, blackberries, raspberries, strawberries) from your local farmers' market.