



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Lime/Lemon Curd

Yield: about 3 cups

- 4 tsp. grated lime or lemon peel
- $\frac{2}{3}$ cup fresh lime or lemon juice
- 5 eggs
- 1 cup sugar (add 1 additional Tbsp. if using Meyer Lemons)
- $\frac{1}{2}$ cup melted butter

In a blender, blend the first four ingredients until smooth. With blender motor running at lowest setting, gradually add the melted butter, pouring in a steady stream until just blended. Transfer the mixture to a small, heavy saucepan and cook over medium heat, stirring continuously until mixture bubbles and thickens. Remove from heat. Ladle into hot jars leaving $\frac{1}{2}$ inch headspace. Cover with lid and ring, cool in refrigerator, then freeze.

Want a canned version? Go to http://nchfp.uga.edu/how/can_02/lemon_curd.html.

Source: Sunset "Gifts From Your Kitchen", 1988



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