



# Preserve Today, Relish Tomorrow

## UCCE Master Food Preservers of El Dorado County

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## Cranberry Curd



*Got leftover cranberries? Make some Cranberry Curd for the upcoming holidays!!  
Great for a quick tart, filler for cakes, on cheesecake, and more.*

- 1/2 cup water
- 2 tablespoons fresh lemon juice
- 1 (12-ounce) package fresh cranberries
- 2/3 cup granulated sugar
- 1/4 cup packed brown sugar
- 2 Tablespoons unsalted butter, softened
- 2 large egg yolks
- 1 large egg
- 1 1/2 teaspoons cornstarch
- 1/8 teaspoon salt
- 1 Tablespoon Grand Marnier (optional)

1. Combine first 3 ingredients in a medium saucepan; bring to a boil. Reduce heat; simmer 5 minutes or until cranberries pop. Place cranberry mixture in a blender or food processor; process until smooth. Strain cranberry mixture through a fine sieve over a bowl; discard solids.

2. Combine sugars and butter in a bowl; beat with a mixer at medium speed until well combined. Add egg yolks and egg, 1 at a time, beating well after each addition. Stir in cranberry mixture, cornstarch, and salt. Place mixture in the top of a double boiler. Cook over simmering water until a thermometer register 160°F and mixture thickens (about 10 minutes), stirring frequently. Remove from heat; let stand 5 minutes. Stir in liqueur. Cover and refrigerate up to 1 week. This freezes great, too!

*Source: <http://www.myrecipes.com/recipe/cranberry-curd-50400000125440/>*

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