Citrus Curd (Lemon, Lime or Orange)

Show: Nov. 27th

Ingredients: Makes 1 cups

4 Tbs Butter, unsalted
1 cup Sugar*
3 Limes, Zested*
1/2 cup Juice, Lime
3 Eggs, beaten
1 Jar, 8 oz
*(If using lemons: zest 2-3 lemons and juice 3-4 lemons. If using Oranges: zest of 1 orange and juice of 1 orange.)

Procedure:

In a heavy small pot or double boiler, combine 4 Tbs Butter, 1 cup Sugar*, zest (as chosen) and 3 beaten eggs. Heat slowly until the sugar is dissolved and the butter is melted. Add 1/2 cup juice (as chosen) and heat gently until mixture thickens enough to coat the back of a spoon. It will continue to thicken as it cools. Store in 8-oz warm sterilized jar; remove air bubbles by sliding a rubber spatula between the food and the sides of the jar and press down on the food to release the air; you may need to repeat a few more times, seal and cool.

For those who don't know what curd is or what to do with it: it is a delicious spread on toast, muffins or scones. Good topping for cakes, thinned to make great sauce for desserts and fruit, by adding a little hot water or simple syrup.

*Limes are sometimes sweeter than others, therefore less sugar may be required. First add 1/2 cup and then add to desired taste. Lemon curd usually needs about 1 cup and orange curd needs about 1/2 cup.

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