

Lemon Curd

Source: BJ Stephenson (1996)

Ingredients

- 1½ cups sugar
- ¼ lb. butter
- 3-4 lemons, (¾ cup juice)
- 6 eggs

Method

Grate rind and strain juice. Put rind, juice, sugar and butter in top of double boiler and heat until sugar is dissolved and butter melted.

Beat eggs well. When first ingredients have dissolved and melted, add eggs. Stir until mixture coats a spoon.

2 pints.