

Lemon Curd

Orlando Regional Healthcare
Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Yield: 3 cups

1/2 cup butter

3/4 cup sugar (add more, to taste, max 1-1/2 cup)

rind of two lemons, finely grated

1/2 cup fresh lemon juice

6 eggs, lightly beaten

Place all of the ingredients in the top of a double boiler over simmering water. Stir constantly.

Stir constantly and cook the mixture until fairly thick.

Pour into jars. Cool and store in the refrigerator.

Per Serving (excluding unknown items): 1288 Calories; 122g Fat (84.0% calories from fat); 39g Protein; 13g Carbohydrate; trace Dietary Fiber; 1520mg Cholesterol; 1358mg Sodium. Exchanges: 5 Lean Meat; 1/2 Fruit; 21 Fat.