

## *Recipes from the Kitchens of Kenburn Orchards*

### **Susan's Easy Lemon Curd – great with fresh blueberries**

2/3 Cup sugar  
Zest of 2 lemons  
½ Cup lemon juice, or to taste  
3 eggs  
2/3 Cup very cold butter

Mix lemon zest and sugar in the top of a double boiler and let it sit a bit while you juice the lemons. Add eggs and lemon juice and whisk until well blended and smooth. Cut butter into small cubes. Add to the mix. Only then put the pot onto very low heat. Stir almost constantly. Your goal is to melt the butter into the mix, and thereby prevent the egg from cooking solid. When the mix is thick, remove from heat and, if desired, put curd through a fine sieve to remove the zest. If you do this, the curd will be silkier.

Put plastic wrap directly on the surface of the curd to prevent a film from forming and refrigerate until needed.

It works as well to multiply recipe by 1.5 or 2 if you need to feed lots of people.

Enjoy!