

## *Lemon Curd*

1 Cup Butter

Melt in a heavy saucepan over medium heat, then allow to cool slightly (by allowing the mixture to cool slightly, the eggs won't begin to cook when you whisk them in next).

Whisk Together in a separate bowl:

1 T finely grated lemon rind (I use the rind from 2 lemons. Try to get as much as you can, so that the curd is more tart than sweet.)

½ cup freshly squeezed lemon juice

2 cups of sugar

4 eggs plus 2 yolks

Whisk the above ingredients into the slightly cooled butter and cook on medium heat until the mixture thickens slightly. This will take about 20 minutes. I whisk it often during this period to be sure that it doesn't burn. Once it is thickened slightly, take off the heat and allow to cool slightly. Pour into sealed containers and refrigerate. It gets thicker as it cools in the fridge. Voila!