

# PERFECT LEMON CURD

## INGREDIENTS:

- $\frac{3}{4}$  cup fresh lemon juice\*
- 1 TBLSP finely grated lemon zest (optional)
- $\frac{3}{4}$  cup sugar
- 3 large eggs, beaten until creamy
- $\frac{1}{2}$  cup unsalted butter, cubed



## INSTRUCTIONS

1. In a 2-quart saucepan, combine lemon juice, lemon zest, sugar, beaten eggs, and butter..
2. Cook, gently whisking over medium-low heat until thick enough to hold marks from whisk, and first bubble of boil appears, about 6 minutes.
3. Remove from heat and pour into storage container.
4. Cover with plastic wrap touching top of lemon curd.
5. Refrigerate until cool.

\*My favorite lemon juice to use is from Meyer Lemons, but any fresh lemon juice will work. You can also replace the lemon juice with other fresh citrus juices, such as orange, grapefruit, etc. You can always freeze citrus juice in measured amounts (in ziplock bags) for quick and easy later use in recipes.

