

FROZEN LEMON OR LIME CURD

Yield: Approximately three (3) cups

INGREDIENTS:

4 teaspoons grated lemon or lime peel (zest)

2/3 cup lemon or lime juice (bottled or fresh)

5 eggs

1 cup sugar

1/2 cup melted butter

DIRECTIONS:

1. In a blender, blend the first four ingredients until smooth.
2. With the blender running at its lowest setting, gradually add the melted butter, pouring in a steady stream until just blended.
3. Transfer the mixture to a small, heavy bottom saucepan and cook over medium heat, stirring continuously, until mixture bubbles and thickens.
4. Remove from heat. Ladle into hot jars leaving 1/2-inch headspace.
5. Cover with cap and ring, and cool in refrigerator. Then freeze.

Be sure to label your jars.

Source: UC Master Food Preserver Program