

Bellevett's Lemon Curd

6 lemons juiced- about a cup
zest from the 6 lemons
1 stick of butter
12 egg yolks
2 cups sugar

combine all of the ingredients into the top of a double boiler. (i use a sautepan on top of a regular saucepan filled with only 2 inches or so of water. dont let the water touch the bottom of your top pan) stir with a wooden spoon until all of the sugar is dissolved. let cook until thick stirring constantly. when thick and coats the back of your wooden spoon, and warm of course, put through wire mesh strainer to get out the lumps of zest. then pour into a mason jar. this should fill a big mason jar at least. keep in fridge for about 3 or 4 days. if it lasts that long.