

## Citrus Curd

(Sept. 1995, Jeanne Mason)

- 2 large eggs
- 2 large egg yolks
  
- 3/4 c. granulated sugar (+)
- 1/3 c. Freshly squeezed lemon juice
- 1/3 c. Freshly squeezed orange juice
- 1 tsp grated lemon peel
- 1 tsp grated orange peel
  
- a few grains of salt
- 1/3 c. unsalted butter

In heavy medium sauce pan, whisk together eggs and yolks until well combined. Whisk in sugar and lemon juice and orange juice and orange peel and lemon peel and salt. Cut butter into 1/2 inch cubes and add. Stirring constantly, bring just to a boil / thickening. Do not over-cook, as it will curdle. Pour into heat-proof glass container. Cover with plastic wrap and refrigerate. (makes approx. 2 cups)