



Lime Curd

Recipe Courtesy of Mary Crafts-Homer
www.CulinaryCrafts.com

yields 2 cups

Ingredients

| | |
|--------------|-------------------|
| Eggs | 6 oz |
| Sugar | $\frac{3}{4}$ cup |
| Lime zest | 1 lime |
| Lime juice | 6 Tbsp |
| Butter, soft | 6 Tbsp |

Method

1. Bring sugar, lime juice and zest to a boil
2. Temper in eggs
3. Stir constantly over medium-low heat until thick
4. Remove from heat and allow to cool to 120 degrees F.
5. Stir in butter and mix until fully incorporated. Whisking too much will cause the final product to be too runny.