

We have chickens. Chickens lay eggs. Sometimes we seem to have more eggs than we know what to do with. But that's never really the case. Most people say yes when offered a dozen farm fresh, free-range eggs from happy hens.

Lemon curd is a multi-purpose filling-spread that uses up eggs. It makes a lovely spread for a slice of fresh bread, between layers of a cake, or to dollop between layers of a parfait. Easy to make and have on hand in the fridge.

Lemon Curd

Makes about 2 cups

Ingredients:

1 c sugar
zest of 1 lemon (freeze the zest of the other two lemons for another use)
juice of 3 lemons
3 eggs, slightly beaten
3 T butter, cut up

Directions:

Mix sugar, zest & juice in a heavy 1½ qt. saucepan
Stir in beaten eggs
Add butter.

Cook over medium heat, stirring constantly, until the mixture thickens and coats the back of the spoon. This will take about 8 minutes. Stir slowly, just enough to not let the mixture rest too long on the bottom. Do not allow it to come to a boil.

Pour into a jar.

Let cool to room temperature.

Store covered in the fridge for up to a month.