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Quick & Easy Lime Curd

Bracey Tiede, Class of 1999 "Crazy for Citrus: Cooking with the Master Gardeners of Santa Clara County" cookbook



Celebrating Citrus

RECIPE

LIMES



SERVES 8
PEOPLE



RECIPE
LEVEL



TOTAL
TIME

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Quick & Easy Lime Curd

This spread is great on toast, biscuits, English muffins and in small tarts or topping on a cookie. A jar makes a wonderful hostess or holiday gift.

It's quickly made in less than 20 minutes.

Ingredients:

- ½ stick** unsalted butter
- 1T** packed finely grated fresh lime peel
- 2T** fresh lime juice
- 1c.** granulated sugar
- Pinch** of salt (or use salted butter)
- 2** large eggs
- 1** large egg yolk

Directions:

Melt the butter in the top of a double boiler over boiling water. Stir in the peel, juice, sugar, & salt until mixture is liquid (sugar is dissolved). Beat eggs & yolk together slightly and add to pan. Cook over rapidly boiling water, stirring with a wire whisk until thick & smooth (takes about 6-8 minutes).

Cool & store in refrigerator up to six weeks!

I have used many different types of citrus with this recipe and they have all turned out great!

- D. van Klaveren, Generation Growers, Inc.

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