## **Lemon Curd**

...Scots spread this luscious topping over shortbread, but it can change oatmeal into something yummy, wake up yogurt, or brighten an excellent pancake. Many Louisianans grow our own lemons and make lemon curd to preserve the flavor

## By Wendy Grubb

## ingredients:

- ½ cup fresh lemon juice
- 1½ cups sugar
- 4 eggs, beaten
- ½ cup butter
- Grated rind from 2 lemons

## directions:

Combine all ingredients and cook, stirring constantly on low-medium heat until the mixture almost comes to a boil. It will be thick and coat a wooden spoon.

Strain into clean, heated jars and refrigerate until use.