

## LEMON CURD OR CHEESE

2 c. sugar

5 eggs

 $\frac{1}{4}$  lb. butter

3 lemons - rind and juice

Heat sugar, butter, rind and juice together in double boiler.

When cool, mix in beaten eggs and cook till thick - stirring

at times. Approximately 45 minutes to 1 hour. Refrigerate.

Makes about 2½ cups. Use like jam.