Really Awesome Cooks

Lemon Butter

Season: Winter  
Type: Preserve  
Difficulty: Medium  
Serves: 2 cups  
Fresh from the garden: Lemon, eggs  
Recipe source: www.bestrecipes

This delicious spread can be spread on fresh bread or used as a filling in tarts.

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat proof bowl</td>
<td>4 eggs</td>
</tr>
<tr>
<td>Saucepan</td>
<td>¾ cup sugar</td>
</tr>
<tr>
<td>cup measures</td>
<td>½ cup lemon juice</td>
</tr>
<tr>
<td>spoon measures</td>
<td>2 teaspoons finely grated lemon rind</td>
</tr>
<tr>
<td>juicer</td>
<td>125 grams butter</td>
</tr>
<tr>
<td>grater</td>
<td></td>
</tr>
<tr>
<td>scales</td>
<td></td>
</tr>
<tr>
<td>whisk</td>
<td></td>
</tr>
<tr>
<td>jars</td>
<td></td>
</tr>
</tbody>
</table>

What to do:
- Juice lemons
- Grate rind
- Chop butter into small pieces
- Crack eggs into heat proof bowl, add the sugar and whisk together
- Simmer some water in the saucepan and place the egg mixture over this
- Whisk constantly until the sugar has dissolved
- Add the lemon juice, lemon rind and butter.
- Whisk mixture for approximately 20 minutes until smooth and the butter has melted
- DO NOT allow the mixture boil or it will curdle
- Once the mixture coats the back of a spoon it is ready to pour into warm sterilised jars.

Notes: To sterilise jars
* Wash in warm soapy water then rinse thoroughly
* Place onto baking tray lined with paper towel
* Place into a cold oven then turn oven temperature to 100°C
* Leave jars in oven until chutney is ready to bottle
KIDS bottling your marmalade must be done with an adult as the jars must be warm and the marmalade hot when you bottle it.
* Bottle and seal when warm.