Sherri's Fantastic Meyer Lemon Curd

Ingredients:
1¼ cup white sugar
3 eggs plus 2 egg yolks
1¼ cup Meyer lemon juice
Zest of 3 Meyer lemons
½ cup unsalted butter, melted

Let the eggs and melted butter come to room temperature.

Add the sugar and eggs to the bowl and whisk for 3 minutes. Your mixture should be glossy and thick.

Stir in the Meyer lemon juice, zest, and cooled, melted butter until well mixed.

Cook at full power in the microwave in one-minute intervals, removing and mixing for one minute between cooking.

Continue cycle until the mixture coats the back of a metal spoon. Depending on the power of your microwave it should take 4 – 6 minutes.

Pour into sterile jars, top, and store in the refrigerator for up to 3 weeks! Bet it doesn't last that long.

Makes approximately 1½ pints curd.

HOW TO MAKE MEDICATED CURD:

Unless you are just eating the curd with some berries and whipped cream, you probably are making tablespoon size servings.

This recipe makes approximately 1½ pints or 48 tablespoons of curd. If making tarts, or other bite size servings, use a smaller amount of THC than you would for a large brownie. A portion of 2½ – 5mg/tablespoon is plenty for most patients. At 2½ mg/tart— most people that are regular patients can handle a couple tarts comfortably. Believe me, they will eat more than 1 tart, so don't over medicate.

How you medicate the curd depends on what you are using to medicate them.

If using distillate, add it to the melted butter when it begins to cool from melting prior to adding to recipe. First heat a cup of water and put your syringe of distillate in to help melt it. Then measure the THC you will add, add it to still-warm butter and stir for 3 minutes. Once it is mixed add it to the curd mixture and proceed to cook the curd.

If using a tincture or oil that doesn't need to be heated, it can be added once the curd has begun cooling, before it thickens. Again, stir for 2-3 minutes to incorporate fully.

If using Flower—look for our special recipe for making CannaButter.