

Ruby Red Grapefruit Curd

Adapted from David Lebovitz' recipe for [Improved Lemon Curd](#) on his blog

Curd will keep in the refrigerator for up to 2 weeks and can be used as a topping for shortbread cookies, a spread on toast (a friend of mine likes to serve lemon curd to her boys atop fresh ricotta on toast – it's a delicious treat), and stirred into whipped cream for a decadent dessert among other things. I also like to eat it straight from the jar.

½ cup fresh Ruby Red Grapefruit juice, strained
1/3 cup granulated sugar
2 large eggs
2 large egg yolks
1/8 teaspoon salt
6 tablespoons cold unsalted butter, cut into small cubes

In a small saucepan, whisk together the grapefruit juice and sugar until the sugar dissolves. Whisk in the eggs, egg yolks, and salt until combined. Heat over low heat and add in the butter while whisking constantly. Heat the mixture, continuing to whisk constantly, until the butter has completely melted. The whisking will cause the un-melted butter to form little specks atop the mixture that look like cooked egg white. Don't panic; continue whisking and they'll eventually melt and go away allowing you to breathe easy again.

Once the butter has completely melted, take a deep breath and increase the heat to medium. Continue to whisk until the mixture begins to thicken. I like to switch to a rubber spatula here as it allows me to scrape the mixture out of the corners where it tends to get stuck and overcook. Continue to cook, stirring constantly, until the mixture becomes jelly-like and can hold its shape when you pull the spatula through it. You might notice little specks of cooked egg, but this is not cause for panic as these unattractive bits will be caught in the final straining.

When the mixture has thickened, immediately strain it through a fine mesh strainer into a clean bowl. Scrape the mixture into a storage jar and cool in the refrigerator for at least 2 hours before using. Curd will keep in the refrigerator for up to 2 weeks.

This recipe came from *Minced* at www.mincedblog.com.