



LEMON CHEESE CURD

INGREDIENTS

- 1 teacupful sugar
- 3ozs margarine/butter
- 2 eggs
- Rind of 1 and juice of 2 lemons

METHOD

- Put butter, sugar, lemon rind and juice in a saucepan or basin.
- Beat eggs, put into saucepan or basin and stir quickly when butter has melted.
- Cook for 20-30 minutes.

Recipe courtesy of *CSV Action Desk Leicester*, WW2 People's War:
<http://www.bbc.co.uk/ww2peopleswar/stories/64/a4439964.shtml>

