

Orange Filling

Source: AOL

PREPARATION TIME: 5 hours COOKING TIME: 25 minutes

INGREDIENTS:

3/4 C sugar
1/4 C cornstarch
1/8 sp salt
1 1/4 C fresh orange juice
2 egg yolks
1/4 C fresh lemon juice
1/4 C butter
2 sp grated orange rind

DIRECTIONS:

Combine first 3 ingredients in medium saucepan; stir in orange juice till smooth. Bring mixture to boil over medium heat, stirring constantly - boil 1 minute - remove from heat. Beat egg yolks and lemon juice in small bowl till thick and pale. Gradually stir about 1/4 of hot mixture into yolks; add to remaining hot mixture, stirring constantly. Return pan to medium heat; bring mixture to simmer, stirring constantly. Simmer 1 minute. Remove from heat. Add butter and orange rind; stir till butter melts. Pour filling into small bowl; let cool. Cover/refrigerate at least 4 hours or till thoroughly chilled.

YIELD: 2 1/4 C