

Fresh Lemon Cup with Strawberries
The Beaufort House Inn
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This recipe can be baked and served as we do at the Beaufort House Inn in individual ramekins with some fresh fruit on top or it is enough to fill one 9" pie shell. When I make it in a pie shell, I serve it as a dessert with fresh strawberries or other fruit, usually soaked in a little Madeira or Marsala for a little while before serving :)

Lemon Cup Ingredients: 8 Servings in ½ cup ramekins

2.25 c granulated sugar
1.5 tbs yellow cornmeal
1.25 tbs all-purpose flour
6 eggs, beaten until frothy
1/2 c half n half or heavy cream
6 tsp melted butter
1.5 tbs fresh lemon peel (zest) chopped fine (1 medium lemon)
6 tbs fresh lemon juice
Optional: 1 (9") pie shell

Mix together: granulated sugar, yellow cornmeal, tbs all-purpose flour. Add beaten eggs, butter, milk, lemon juice and lemon zest. Beat until smooth. Pour into either individual ramekins or pie shell. Bake in preheated oven 350' approximately 30-40 minutes until golden brown on top and toothpick comes out clean.

Top with fresh sliced strawberries and mint sprig - serve warm.