

Homemade Bergamot Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
1 oz	Zest of 1/2 Bergamot Orange	750 ml	Zest of 12 Bergamot Oranges
3 oz	Zest of 1 1/2 Bergamot Oranges	1750 ml (1.75 Liters)	Zest of 28 Bergamot Oranges
8 oz (1 Cup)	Zest of 4 Bergamot Oranges	<ol style="list-style-type: none"> 1. After washing, zest the bergamots. 2. Place the zest into a glass jar. 3. Fill jar with alcohol. 4. Every few days shake your bottle to gently mix the liquid inside. 5. After 5-6 weeks you have an extract. Strain the extract with a cheesecloth into another jar before funneling into individual bottles for gift giving. 	
16 oz (1 Pint)	Zest of 8 Bergamot Oranges		
32 oz (1 Quart)	Zest of 16 Bergamot Oranges		
64 oz (1/2 Gallon)	Zest of 32 Bergamot Oranges		
128 oz (1 Gallon)	Zest of 64 Bergamot Oranges		

Homemade Lemon Extract Cheat Sheet

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
4 oz (1/2 Cup)	Zest of 1/2 Large Lemon	750 ml	Zest of 1 1/2 Large Lemons
8 oz (1 Cup)	Zest of 1 Large Lemon	1750 ml (1.75 Liters)	Zest of 7 1/2 Large Lemons
16 oz (1 Pint)	Zest of 2 Large Lemons	<ol style="list-style-type: none"> 1. Zest the lemons (or limes) 2. Place zest into a large jar with a lid. 3. Add vodka (or other alcohol) covering the zest. 4. Every few days shake your bottle to gently mix the liquid inside. 5. After 5-6 weeks you have an extract. Strain the extract with a cheesecloth into another jar before funneling into individual bottles for gift giving. 	
32 oz (1 Quart)	Zest of 4 Large Lemons		
64 oz (1/2 Gallon)	Zest of 8 Large Lemons		
128 oz (1 Gallon)	Zest of 16 Large Lemons		

Homemade Orange Extract Cheat Sheet

Imperial Measurements

Metric Measurements

Imperial Measurements		Metric Measurements	
Alcohol	General Rule	Alcohol	General Rule
1 oz	Zest of ⅛ Large Navel Orange	750 ml	1½ Large Navel Orange
4 oz (1/2 Cup)	Zest of ½ Large Navel Orange	1750 ml (1.75 Liters)	7½ Large Navel Oranges
8 oz (1 Cup)	Zest of 1 Large Navel Orange	<ol style="list-style-type: none"> 1. Zest the oranges, or grapefruit. 2. Place the zest into a glass jar. 3. Fill jar with alcohol. 4. Every few days shake your bottle to gently mix the liquid inside. 5. After 5-6 weeks you have an extract. Strain the extract with a cheesecloth into another jar before funneling into individual bottles for gift giving. 	
16 oz (1 Pint)	Zest of 2 Large Navel Oranges		
32 oz (1 Quart)	Zest of 4 Large Navel Oranges		
64 oz (1/2 Gallon)	Zest of 8 Large Navel Oranges		
128 oz (1 Gallon)	Zest of 16 Large Navel Oranges		