

# Limoncello

| <u>Ingredient</u> | <u>Quantity</u> | <u>Instruction</u>    |
|-------------------|-----------------|-----------------------|
| vodka             | 1/5 (750 ml)    | I like "Chopin" brand |
| whole lemons      | 10              |                       |
| sugar             | 2 ¾ cups        |                       |
| water             | 6 cups          |                       |
| jar               | 1 very large    |                       |

- Wash & dry the outside of the lemons. Using a potato peeler, peel the outside skins into strips, being careful not to dig into the bitter white parts.
- Place the lemon skins into the very large jar, and pour the entire bottle of vodka over them. Save the bottle for three weeks from now when you will fill it with limoncello.
- Write today's date and the date three weeks from now when you will finish making the limoncello on a piece of paper and tape it to the top of the jar.
- Place the jar in a dark, cool cupboard. Every day, swirl the lemon peels around the jar.
- After three weeks, strain the mixture through a fine mesh into a very large bowl, and discard the lemon skins.
- In a large saucepan, whisk together the water & sugar over medium high heat until all the sugar dissolves and the solution clears. Set aside to cool.
- After the simple syrup is cooled, strain through a fine mesh strainer into the very large bowl of lemon vodka. I don't use all the simple syrup. I save back at least one cup. It all depends on how sweet you want your limoncello. Start with about half the sugar water, and keep adding and tasting until the sweetness is to your liking.
- Through a funnel, pour your limoncello back into the empty vodka bottle. Pour the rest of the limoncello into little jars to give away to friends.
- If you store limoncello in the freezer, it will be slushy.

**Drink**