



Limoncello

Chef John Wayne

550g cane sugar

750ml ever clear 190 proof / 150 vodka / pure grain alcohol *higher ABV the better!

750ml water filtered

12 -24 zest citrus (must remove white pith)

Equipment needed:

peeler, paring knife, cutting board, large glass 2-gallon jar with lid, sauce pot, fine mesh strainer, additional bottles

Procedure:

Wash and peel citrus with peeler *ensure no white pith by cutting out with pairing knife

Add alcohol to jar

Add zest to jar and mix well, cover

Rest mixture in a nice place for 12 days

Combine and mix sugar & water into a sauce pot bring to simmer *ensure sugar is dissolved

Add sugar mixture into the jar with alcohol and zest, mix well, cover

Rest mixture additional 12 days

Strain mixture with a fine mesh strainer

Pour into bottles, you can add some zest into each bottle as well

Store in freezer for 24 hours before serving

Enjoy by sipping in a small shot glass!