



Limoncello



Makes 2, 1 liter bottles.

INGREDIENTS

- 1 liter grain alcohol
- 8 large organic lemons
- 600 grams sugar (3 cups)
- 1 liter of water

DIRECTIONS

1. Wash and dry lemons.
2. Peel lemons thinly so that only the yellow part of the skin is removed, not the white pith.
3. Add lemon peels to the alcohol in a large airtight glass jar.
4. Seal jar and place in a dark, cool area for 7 days.
5. On the eighth day, place water and sugar in a pan.
6. Heat on low flame, stirring constantly, until sugar is totally dissolved.
7. Remove from heat and allow syrup to completely cool.
8. Meanwhile, drain the infused alcohol with a cheesecloth lined colander.
9. When syrup is cold, add it to the strained alcohol.
10. Mix well.
11. Bottle limoncello and seal well.
12. Allow limoncello to rest in refrigerator or freezer for one week before serving.