

Limoncello

INGREDIENTS

10 organic lemons, washed and dried
1 x 750-ml bottle vodka (100-proof preferred, or 80-proof)
1 to 4 cups sugar, to taste

EQUIPMENT

Vegetable peeler
1 large jar or other similar-sized container with a lid
Large coffee filter
Measuring cup
Funnel
Bottles with screw caps for filling

INSTRUCTIONS

Peel the lemons using the vegetable peeler. Remove the peels from all the lemons. Try to remove only the outer yellow skin and as little of the pith as possible.

Cover the peels with vodka and place in your large jar. Screw on the lid tightly. Leave for at least 4 days for the lemon to infuse into the vodka, the longer you leave it the more lemony your limoncello.

Strain the vodka using the coffee filter to line the strainer. Make sure you get all the liquid through into a bowl.

Prepare a sugar syrup of at least 1 cup of water and 1 cup of sugar, bring the water to a simmer and stir in the sugar to dissolve and then allow to cool.

Mix the sugar syrup with the infused vodka:

Pour the sugar syrup into the infused vodka. Stir gently to mix. Taste and add additional sugar syrup if desired (see tip.)

Bottle and chill. Lasts up to a month in the fridge or a year in the freezer, if it lasts that long!!!!



TOP TIP

Play with the ratios of water to sugar. Start with 1 cup of water and 1 cup of sugar, add to limoncello and taste, add additional sugar / water syrup gradually until you reach a flavor you like - up to 4 cups of water with 4 cups of sugar. More water will dilute the alcohol base, making a less alcoholic, milder, and smoother-sipping liqueur. More sugar will make a sweeter limoncello.