

Limoncello

Italiano-Americano

Makes approx 1750ml

- 8 large lemons
- 1 bottle grain alcohol (Everclear)
- 3 cups white sugar
- 5 cups water
- 1 large glass vessel with tight-fitting lid (~1/2 gal)
- 2 cleaned bottles

Rinse lemons.

Remove the outer zest. Try removing the skin without taking much of the white pith on the back of the peel.

Place the peels in a large vessel with the grain alcohol. Seal the vessel and give a good shake.

Cover the jar and rest at room temperature out of the sun. Shake contents daily.

After 7 days, strain into a large bowl. Discard the lemon peels.

In a medium saucepan over medium heat, add 5 cups of water and 3 cups of sugar. Stir occasionally until the sugar is dissolved. Let the simple syrup cool completely. Add the simple syrup to the strained lemon-alcohol mixture.

Pour into clean bottles and store in the freezer. Always serve ice cold as a cordial or shot.

