

# Limoncello

Makes about 3 1/4 quarts

This lemon liqueur should keep in the freezer, where it turns a milky white after 8 to 9 hours. It can be sipped straight-up, mixed with tonic or dashed into champagne.

## Ingredients

- 17 large lemons, preferably organic
- Two 750-milliliter bottles grain alcohol
- 5 1/2 cups water
- 6 cups sugar

## Instructions

Wash and dry the lemons. With a paring knife, remove the ends. With a vegetable peeler, lemon zester or micro plane remove only the yellow rind, leaving the pith intact. (Squeeze juice from the lemons and reserve for another use.)

Place the lemon peel in a 4-quart container with a lid. Add the grain alcohol, making sure the lemon peel is completely covered. Store in a cool, dark place, shaking the jar once each day to agitate the lemon peel.

On the 13th day, bring the water to a boil in a large saucepan. Add the sugar and remove from the heat, stirring until it is dissolved. Cover and let cool to room temperature.

Place a colander on top of the saucepan and strain in the contents of the container. Discard the lemon peel (or save to add to home made lemon sorbet). Stir to combine the liquids, about 1 minute. Transfer to a larger container. Store for 3 weeks in a cool, dark place, shaking to agitate the liquid twice a day.

After 3 weeks, transfer the limoncello to smaller bottles that can be sealed with rubber stoppers. Store bottles in freezer. Serve directly from the freezer.



**Camano Culinary Creations**

848 Holbeck Drive,  
Camano Island, WA 98282  
(360) 387-1422

[Camano-Culinary-Creations.com](http://Camano-Culinary-Creations.com)