

LIMONCELLO

I had my first sip of this drink courtesy of Deeann who had brought back a bottle from Italy. Was that ever good! It can also be dangerous because it is so good, so be careful. Limoncello is a refreshing cold drink made by steeping lemon zest in vodka for a week, then mixing with a simple syrup and aged for 2 more weeks. This makes a great gift, but be sure to make some extra for yourself!

INGREDIENTS:

10 Lemons, zested (If you don't have a zester, use the finest grater you have. Try to avoid the white part (pith) if you can as it tends to be bitter)
1 Liter Vodka (pay the extra for something good)
3 Cups White Sugar
4 Cups Water

DIRECTIONS:

Zest the lemons and place the zest into a large glass bottle or jar. Pour in Vodka, cover, and allow to infuse for 1 week at room temperature.

After 1 week, combine sugar and water in a saucepan and bring to a boil, and boil for 15 minutes. Allow syrup to cool to room temperature.

Stir vodka mixture into syrup and then strain into glass bottles. I find it easiest to place several layers of cheesecloth in a funnel. Seal each bottle and age for at least 2 weeks at room temperature.

Place bottled liqueur into the freezer. When icy cold, serve in chilled vodka glasses or shot glasses.