

Beverages

Limoncello

Diane Morgan - "Gifts Cooks Love: Recipes for Giving"
Palm Beach Post

15 organic lemons
2 750-milliliter bottles Everclear (151- or 190-proof)
4 cups granulated sugar
9 1/2 cups water

Wash a one-gallon glass jar and lid in hot soapy water and dry.

Scrub the lemons in warm water and dry.

Remove the zest from the lemons and place in the prepared jar. Pour in one bottle of alcohol. Secure the lid and place in a cool, dry place to steep. After twenty to thirty days, add the second bottle of alcohol to the mixture.

Place the sugar and seven and one-half cups of water in a large saucepan and bring to a boil over high heat, stirring to dissolve the sugar. Decrease to a simmer and cook 10 minutes to ensure that all the sugar has dissolved. Remove from the heat and cool.

When the sugar syrup is cool, add to the lemon and alcohol mixture. Secure the lid and return the jar to a cool, dark place for twenty to forty days.

To bottle, wash the bottles in hot, soapy water. Strain the liquid through a fine-mesh strainer into a large bowl.

Add 1 2/3 cups of water to the limoncello if you used 151-proof alcohol. Add 2 cups of water if you used 190-proof alcohol.

Ladle the limoncello into the prepared bottles.

Limoncello will keep for several years.

Yield: 4 one-liter bottles

Per Serving (excluding unknown items): 3096 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 799g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 76mg Sodium. Exchanges: 53 1/2 Other Carbohydrates.