

Limoncello

1 (750-ml) bottle vodka

3 1/2 cups water

2 1/2 cups sugar

Directions

Using a vegetable peeler, remove the peel from the lemons in long strips (reserve the lemons for another use). Using a small sharp knife, trim away the white pith from the lemon peels; discard the pith. Place the lemon peels in a 2-quart pitcher.

Pour the vodka over the peels and cover with plastic wrap. Steep the lemon peels in the vodka for 4 days at room temperature.

Stir the water and sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely.

Pour the sugar syrup over the vodka mixture. Cover and let stand at room temperature overnight.

Strain the limoncello through a mesh strainer. Discard the peels.

Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 4 hours and up to 1 month.

or

15 lemons*

2 (750 ml) bottles 100-proof vodka or 1 (750 ml) bottle of Everclear (190-proof) alcohol

4 cups granulated sugar

5 cups water (filtered tap water or distilled water)*

Choose thick-skinned lemons because they are easier to zest. The lemons must be yellow and not tinted with green.