

Limoncello – from Youtube Limoncello Recipe - Authentic Italian Recipe from Amalfi

Directions:

1. Clean all lemons (20 large, or we use about 30 of Ed's)
2. Peel lemons with the potato peeler (No pith on the peel!)
3. Place peels in large jar. Add liquor. We use 1 bottle of Everclear and 1 bottle of vodka.
4. Let sit for 40 days – room temp., not direct sun.
5. Lightly swish the jar around every few days or so.
6. After 40 days, boil sugar and water mixture for 7 minutes. Let stand to room temperature.
 1. Strong Limoncello use 2 cups water and 2 cups sugar
 2. For a medium strong Limoncello use 3 and 3 (our way)
 3. For a perfect sweet and tart, smooth use 4 and 4.
7. Remove the peels with strainer into bowl.
8. Remaining peels strain and add to liquid.\
9. Add sugar/water to liquid. Let stand another 40 days.
10. After 40 days, strain again into your Limoncello bottles.

<http://youtu.be/cRjvQ5sVqcl>

by Kent Mazzia