

INGREDIENTS

12 organic lemons, washed and dried. (I did not always use organic, If not using organic wash the lemons very well)

[you can use more than 12 lemons per recipe]

1 750-ml bottle vodka (100-proof preferred, or 80-proof)

1 to 4 cups sugar, to taste

EQUIPMENT

Vegetable peeler (or micro-plane or zester)

1 quart jar or other similar-sized container with a lid (we used large jar ordered from amazon)

Large coffee filter

4-cup measuring cup

Small funnel

2 clean 16-ounce bottles or several bottles equaling similar volume or the final storage. (we ordered from amazon)

INSTRUCTIONS

Peel the lemons: Use a vegetable peeler to remove the peels from all the lemons. Try to remove only the outer yellow skin and as little of the pith as possible. Trim away any large pieces of pith with a paring knife, but don't worry about trimming every last scrap.

Cover the peels with vodka: Transfer the lemon peels to a 1-quart jar and cover with vodka. Screw on the lid.

Infuse the vodka: Let the vodka and lemon peels infuse somewhere out of the way and out of direct sunlight for at least 1 week (or up to a month). The longer you let the vodka infuse, the lemonier your limoncello.

Shake or stir every few days

Strain the vodka: Strain the infused vodka through the filter. You may need to stir the vodka in the strainer if the flow stops.

Prepare sugar syrup: Prepare a sugar syrup of at least 1 cup of water and 1 cup of sugar — bring the water to a simmer and stir in the sugar to dissolve; allow to cool.

You can play with the ratios of water to sugar. Start with 1 cup of water and 1 cup of sugar, taste the limoncello, and add additional sugar syrup gradually until you reach a flavor you like — up to 4 cups of water with 4 cups of sugar. More water will dilute the alcohol base, making a less alcoholic, milder, and smoother-sipping liqueur. More sugar will make a sweeter limoncello.

Mix the sugar syrup with the infused vodka: Pour the sugar syrup into the infused vodka. Stir gently to mix. Taste and add additional sugar syrup if desired (see above).

Bottle the limoncello: Insert the funnel in the neck of one of the bottles and fill with limoncello. Repeat with remaining bottles.

Chill and store: Chill the limoncello in the fridge or freezer for at least 4 hours before drinking. Limoncello can be kept in the fridge for up to a month or the freezer for up to a year (and often much longer!).

Squeeze all lemons and make ice cubes from the juice. You can add this to your limoncello for more lemon flavor.