Limoncello – A great gift.

NIBBLEDISH CONTRIBUTOR

Ingredients

- 10 lemons
- 1 750 ml bottle of Smirnoff Vodka (red label)
- 3 1/2 cups water
- 2 1/2 cups sugar

Don't even bother getting all fancy-schmancy with your vodka. Save your money. In the end, it tastes just the same.

I get my bottles at a Wine and Beer Homebrewing supplier. Or you can order them online. They are called "Bellissima".

I make these and stock up in the freezer. Whenever I'm off to visit a friend or go to a party, I grab on out of the freezer to bring. These are always such a hit!

Tip: Do not label the bottles before you freeze them. The labels wrinkle during thawing. Instead, before you give as a gift, take out of freezer and allow to thaw and dry. Apply label.

Instructions

1. Scrub the lemons to remove any wax or pesticides. Remove the zest from the lemons using a vegetable peeler. Take care not to include any of the bitter white pith.

2. Place the lemon zest in a 2 qt pitcher. Pour the bottle of vodka over the zest, seal tightly, and set in a cool, dark place to steep for 4 days, shaking

occasionally.

3. On the 4th day, mix the sugar and water in a large saucepan and bring to a boil. Let boil until the syrup starts to form, 5-10 minutes. Let cool completely. Add to the lemon zest mixture and let stand overnight.

4. The next day, strain over cheesecloth or a metal strainer and pour into decorative bottles and store in the freezer.

5. Serve over crushed ice.

On the Label:Serving suggestion:
As an after dinner drink, serve one ounce in a small chilled aperitif glass.
As a refreshing dessert, pour an ounce over a large scoop of shaved ice and garnish with a lemon twist.

Limoncello is best when served directly from the freezer.

Ingredients: beverage alcohol; distilled water; pure cane sugar, & lemon oil infused from the peel of fresh lemons.

100 ml -- 45% alcohol by volume
This liqueur is homemade for private use only. Not intended to be sold or served commercially.