

## Italian Limoncello

15 [lemons](#)\*  
2 bottles (750 ml) 100-proof vodka\*\*  
4 cups [sugar](#)  
5 cups water

\* Choose thick-skinned lemons because they are easier to zest.

\*\* Use 100-proof vodka, which has less flavor than a lower proof one. Also the high alcohol level will ensure that the limoncello will not turn to ice in the freezer.

### Step One:

- Wash the lemons with a vegetable brush and hot water to remove any residue of pesticides or wax; pat the lemons dry.
- Carefully zest the lemons with a zester or vegetable peeler so there is no white pith on the peel. **NOTE: Use only the outer part of the rind. The pith, the white part underneath the rind, is too bitter and would spoil your limoncello.** Check out my web page on [How to Zest](#).

### Step Two:

- In a large glass jar (1-gallon jar), add one bottle of vodka.
- Add the lemon zest as it is zested.
- Cover the jar and let sit at room temperature for at least (10) ten days and up to (40) days in a cool dark place. The longer it rests, the better the taste will be. (There is no need to stir - all you have to do is wait.) As the limoncello sits, the vodka slowly take on the flavor and rich yellow color of the lemon zest.

### Step Three:

- In a large saucepan, combine the sugar and water; cook until thickened, approximately 5 to 7 minutes.
- Let the syrup cool before adding it to the Limoncello mixture.
- Add to the Limoncello mixture from **Step One**. Add the additional bottle of vodka. Allow to rest for another 10 to 40 days.

### Step Four:

- After the rest period, strain and bottle: discarding the lemon zest.
- Keep your bottles of Limoncello in the freezer until ready to serve.

