

## HOMEMADE LIMONCELLO



### TIME TO PREPARE

20 Minutes



### STEEPING TIME

1 Month



ABOUT 1 L



### Ingredients

- 8 lemons, preferably organic
- 1 bottle (750 mL) vodka
- 2½ cups water
- 2 cups sugar

### Steps to Make

1. Scrub lemons in hot soapy water; rinse and dry. With [vegetable peeler](#) or [zester](#), peel off yellow rind, avoiding white pith. Place rind in a 4-cup (1 L) airtight jar; pour in vodka. Seal and let stand in cool dark place for up to 30 days.
2. In a small saucepan, bring water and sugar to a boil; boil gently for 15 minutes. Let cool to room temperature. In a large measuring cup, stir together vodka mixture and sugar mixture; strain through coffee filter or cheesecloth lined funnel into decorative bottles. Discard lemon rind strips. Seal bottles. *(Make Ahead: Store in cool, dark place or keep in the freezer for up to 1 year.)*