

Limoncello

The zest of 14 Lemons (only the yellow skin without the bitter white part inside)

Pure Alcohol - Everclear - *for reduced alcohol, use vodka*

5 cups water

5 cups sugar

Peel the lemons using only the outer yellow skin avoiding the white part and flesh and put zest in a glass jar with the alcohol. Keep it in a dark place for about 20 days.

20 days later, make a simple syrup with the water and sugar, boiling the two ingredients together for about 10 minutes. Let it cool down completely.

In the meantime, filter the alcohol that by now has taken on the lemon flavour, discard the lemon peel.

Mix the cooled syrup with the alcohol mixture and pour into decorative bottles. Keep it in the fridge or freezer and serve over ice in a small glass to your guests after dinner.

From the Traditional Recipe Book of Elena Nappa from Borgo Argenina
<http://www.borgoargenina.it/>

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