

Limoncello

1 liter 100 proof vodka or 1 liter of pure grain alcohol

1 liter pure water – no chlorine or additives

300 grams sugar

Zest from 5 – 7 pounds Meyer lemons.

Lemons MUST be raised without chemicals or pesticides and definitely not waxed or treated. Zest must be totally free of pith.

Place zest in glass bowl or jar. One with a cover is best. Dissolve sugar in spirits and water. Cover zest up to 1/4" above zest. If mixture does not cover the zest, add more spirits.

Stir, cover tightly and store in a cool dark location.

IF the liquid is absorbed leaving the zest uncovered, add more spirits.

Stir daily, let sit for seven days.

At the end of the seven days, drain liquid off zest. Bottle, keep in the freezer.

Note: Freezer storage is imperative, flavor seems to improve after a few weeks of freezer time. The recipe using Mandarin oranges resulted in a sweeter beverage, very good. We have also used this recipe using our Bearss Limes. We credit the successful results of this recipe to the quality of the fruit from our grove – Snow's Citrus Court! Ralene Snow