



## *Our Family Recipes*

### Lou's Limoncello

(Louise Cheran Yerkes Thompson)

### Dessert

Limoncello is a lemon liqueur produced in Southern Italy, mainly in the region around the Gulf of Naples and the coast of Amalfi and islands of Procida, Ischia and Capri, but also in Sicily, Sardinia, Menton in France and the Maltese island of Gozo. It is made from lemon rinds, alcohol, water, and sugar. It is bright yellow in color, sweet and lemony, but not sour since it contains no lemon juice.

8 organic lemons

1 liter Diesel Grain Neutral Spirits, 190 proof (1 quart of 180 proof can be substituted)

2 ½ cups sugar

1 quart plus ½ cup bottled still (non-carbonated) water

Peel the lemons, leaving a little of the white attached to the peel. (Reserve the lemons for other uses)

Place lemon peels into a large glass or ceramic container with the alcohol. Close the container well with a lid or seal with a layer of plastic wrap and then a layer of aluminum foil.

Leave in a cool place for at least four days, preferably a week. Gentle shake a couple times a day. The peels will lose their brilliant yellow color over time.

On the fifth day or later, prepare the syrup by heating together the sugar and water. Do not let syrup boil, but slowly simmer for five minutes, stirring until the sugar is completely dissolved. Let the syrup cool.

Strain the lemon-scented alcohol through gauze or a strainer. Mix with the syrup and shake well.

Pour the liquid into bottles that can be corked or have screw tops. (Find attractive bottles at CostPlus-World Market or Pier One.)

Let the limoncello sit for two to three days in the refrigerator or freezer before serving. Serve cold in tall shot glasses or liqueur glasses.

Makes about 2 quarts.