



Italian Limoncello

Here in Southern California it seems most homeowners have a citrus tree of sorts. If you don't, make sure you get organic lemons. This recipe is from Marie Teresa, a tour guide that used to work with me in Italy. One warm night in Rome a group of us sat at a family owned trattoria. After the feast of roasted vegetables, pastas and the like, the son brought a bottle that had been in a block of ice to the table with little glasses for each of us. Limoncello. I was hooked. You can only take a small bit, but refreshing it is! I created a lemon cake that we soak in the limoncello and serve with fresh berries.

Yield: 1/2 gallon

10 lemons, cleaned without pesticides or wax
1 (750 mL) bottle of ever clear (151 proof)
3 cups water
3 cups granulated sugar

1. Using a vegetable peeler, peel the outer skin of the lemons, if you get any of the white pith, use a paring knife to scrape it off. The pith will create a bitter drink. Place peel in a large gallon jar.
2. If your state does not allow ever clear, you can use vodka. Pour over the lemon peel, seal jar and let sit in a cool dry place for 72 hours.
3. Place water into a saucepan, on medium heat, bring to a boil. Turn off completely. Add sugar and stir. Let cool down to room temperature.
4. Strain out the lemon peel and add sugar water to the ever clear. Freeze in smaller bottles.