

Homemade Limoncello (SF Chronicle) Recipe

From a correspondent who got it from the San Francisco Chronicle Food Section

Here's the recipe for Limoncello, which I got from the SF Chronicle food section last winter. I've discussed it with a restaurateur friend who makes an incredibly tasty version and he doesn't age it quite so long. Also, the spelling Lemoncello/Limoncello seems to be unsettled even in Italy.

- * 15 thick-skinned lemons (Eureka, Lisbon, or Citron)
- * 2 bottles (750ml) 100-proof vodka
- * 4-1/2 cups sugar
- * 5 cups water

Instructions:

Wash the lemons in hot water before you start. Remove the peel with a vegetable peeler, removing all white pith on the back of the peel by scraping with a knife, and put the peels in a 4-quart Mason jar.

Add 1 bottle of vodka and stir. Cover the jar, date it, and put it to rest in a dark cabinet at room temperature.

After 40 days, take out the vodka-lemon mixture. In a saucepan set over high heat, stir the sugar and water together and boil for 5 minutes. Let the sugar syrup cool completely in the pan, about 10 minutes. Add the sugar syrup to the vodka-lemon mixture along with the second bottle of vodka. Stir well to combine. Replace the cover on the jar and note the finish date. Return it to the dark cabinet and store for 40 more days.

At Day 80, remove the limoncello from the cabinet. Strain the mixture and discard the lemon peel.

Pour into clean, unused bottles with caps or decorative corked bottles. Store the bottles in the pantry, but put one bottle at a time in the freezer until ready for use.

Makes approximately 3 quarts.