

Limoncello No. 2 (thevintagemixer)

Ingredients

2 750 ml Vodka bottles (high quality 100 proof) 1.5 liters

17 organic lemons (ratio is 6 lemons per half liter)

3.5 cups sugar

5 cups water

Instructions

First Stage- Lemon Zest + Vodka

Wash lemons then zest the lemons and set aside. Filter the vodka (unless you bought already filtered). You can use a water filter for this. Combine zest and liquor into one gallon glass jar, screw lid on tight.

Second Stage- Adding Sugar

45 days later, shake the zest/vodka mixture up. Make simple syrup by boiling the sugar with the water until the sugar is dissolved. Add half of the simple syrup then taste and add additional syrup to taste. (I ended up only adding half of the simple syrup and it was sweet enough for me). You can always add more sweetness as you make cocktails with the limoncello later.

Final Stage - Filtering

45 days later, filter the liquor through a screen mesh or permanent coffee filter, then through an unbleached paper coffee filter. Sterilize the bottles you plan on storing the liquor in. Pour the limoncello into the prepared bottles using a funnel to prevent a mess. Finally, pour yourself a drink or hop in the car to deliver some limoncello to your closest friends.

Note that we also tried a Meyer Lemon batch that ended up tasting like kitchen cleaner. So, go for the regular lemons and save your Meyers for a sweet dessert!

This recipe is courtesy of The Vintage Mixer.

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