

homemade *limoncello*

Bursting with bright lemon flavor, this homemade limoncello is the perfect post-dinner drink or summer cocktail add-on.

SEASONAL CITRUS

Yields 6 $\frac{3}{4}$ cups

INGREDIENTS

- 8 large unwaxed lemons
- 1 cup granulated sugar
- 1 cup water
- 3 cups vodka

INSTRUCTIONS

1. Add sugar and water to a saucepan and bring to a boil until the sugar has completely dissolved.
2. Turn off the heat and set aside.
Peel the lemon skin with a vegetable peeler, making sure you don't remove the white pith, (This will make the limoncello bitter.)
3. Juice the 8 lemons through a sieve.
Pour the sugar syrup, lemon juice, and vodka into bowl and stir to combine.
4. Add the lemon peel to a large pitcher (or 2 smaller ones) and pour in the limoncello mixture.
5. Place the limoncello in the fridge until extra cold, then serve. The limoncello will get better the longer it sits.

