

Lemoncello...(Lee-mohn-chel-loh)

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Ingredients

- ◆ 10 (or more) Thick-skinned lemons, medium to large
- ◆ ½ gallon vodka, 80°, (whatever is the cheapest)
- ◆ Sugar (as required)
- ◆ Glycerin (as required)
- ◆ Quart-sized glass jars with lids

Step 1:

1. Wash lemons and scrub with a vegetable brush. Let dry.
2. Remove the zest (the skin or peel) with a vegetable peeler. Try to make long wide strips without the white underside.
3. Place the zest in the jar.
4. Add enough vodka to cover zest.
5. Store at room temperature in a dark area for 6 to 10 weeks.

Step 2:

1. Pour the fluid out of the jars into a container, keeping the zest from joining the fluid.
2. Run the fluid through a coffee filter.
3. Make a syrup by mixing 3 parts sugar to 2 parts water in a pan and boil until the sugar is dissolved. Allow mixture to cool. (Make approximately enough syrup to match the amount of lemon flavored fluid.)

Step 3: Titration

1. Place 2 cc. (1 teaspoon) of lemon mixture in each of 3 empty and clean liquor glasses.
2. Add syrup, 1 cc. in the left glass, 2 cc. in the next glass, and 3 cc. in the last glass.
3. Taste for best combination of flavors. Use the preferred mixture to continue the process.
4. Place 2 cc. of #3 in each of 3 empty and clean liquor glasses.
5. Add vodka, 1 cc. in the left glass, 2 cc. in the next glass, and 3 cc. in the last glass.
6. Taste for the best combination of flavors.
7. If necessary, repeat the process by adjusting the amount of vodka by $\pm \frac{1}{2}$ cc. until you are satisfied.
8. Double check yourself another day by repeating the process.

Final Step:

1. Mix the bulk of the lemon mixture, syrup, and vodka according to your preferred proportions.
2. Add 30 cc/gallon of glycerin to the lemoncello and enjoy!

Applications:

- ◆ Serve in a miniature martini glass, frosted in freezer.
- ◆ Mix with sparkling wine or mineral water and lemon peel.
- ◆ Add to frozen yogurt or sorbet.
- ◆ Serve over berries or peaches on shortcake or biscuits.

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