



## Nonnas Limoncello

Using a vegetable or garnish peeler, remove the peel from the lemons in long strips. Using a small sharp knife, trim away the white pith from the lemon peels; discard the pith. Place the lemon peels in a 2-quart pitcher. Pour the ever clear or vodka over the peels and cover with plastic wrap. Steep the lemon peels in the vodka for 4 days at room temperature. I will actually leave by a window for sunlight.

3.5 cups water

2.5 cups sugar

10 lemons (unwaxed or scrubbed to remove wax) can use grapefruit or oranges

1 bottle of ever clear or vodka (750 ml)

Stir the water and sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely. Pour the sugar syrup over the vodka mixture. Cover and let stand at room temperature overnight. Strain the limoncello through a mesh strainer. Discard the peels. Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 4 hours and up to 1 month