



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## LIMONCELLO

1 - 750 ml vodka  
10 lemons  
2 ½ cups sugar  
2 ½ cups water

### THE STEPS:

- Place the lemons in a large bowl covered with hot tap water.
- Allow the lemons to sit for 5 minutes then drain water from the bowl.
- Repeat process 3 times to remove any pesticides or wax then pat the lemons dry.
- Carefully zest the lemons with a zester or vegetable peeler - make sure there is no white pith on the peel.
- Place vodka and zest strips in a large mason jar, cover and allow to sit in a cool dark place for 14 days.
- After the rest period, place the sugar and water in a saucepan and bring to a boil.
- Allow to boil gently for 5 minutes, remove from heat and allow to cool completely.
- Add sugar/water syrup to the vodka solution and allow to stand for 10 days.
- Strain through a layer of cheesecloth, squeezing firmly. *Discard lemon zest.*
- Strain again through a second layer of cheesecloth.
- Pour into bottles and seal well.
- Allow to stand 1 week in freezer before serving.
- Serve very cold.

**THE LOVE:** It's really important that you have as little pith [the white stuff under the lemon skin] as possible.