

limoncello

BEAUTY, LOVE & GRUB

MAKES APPROXIMATELY 1.5 LITERS

What began as a fun and easy quarantine distraction became a trial and error process that took nearly four weeks from start to finish! I thought I'd just follow an existing recipe and "Voila!"--I'd have a fun and unique hostess gift for summer soirées, assuming we're permitted to mingle. But when I tasted the "finished" product when made as directed, my lips and throat burned. Like when one drinks moonshine. (Yes, I've had moonshine. My grandfather was raised in West Virginia. No jokes, please.) So the recipe took some tweaking, but I eventually got there. The good news is that I now have an original BLG recipe. Limoncello is a digestif (after-dinner drink). It's traditionally made and consumed in Southern Italy. We drank it frequently during our trip to the Amalfi Coast. It's stored in a freezer and served chilled in a shot or cordial glass. And because the alcohol content is so high, I recommend sipping just one glass and not shooting it. To me, it screams "holiday" and "summertime." One glass per customer, please. Take my word for it. ;-)

7	organic lemons, washed well & lightly scrubbed
750 mL	95% grain alcohol, such as Everclear
4 ¼ cups	granulated sugar
3 ¾ cups	filtered water

Peel the lemons with a vegetable peeler, making sure to remove just the peel and not the white pith (as best you can...it won't be perfect). In a large lidded jar, combine the lemon peels with grain alcohol. Shake well. Let sit in a cool, dark place for 20 days, shaking every few days.

In a saucepan, combine sugar and water. Bring to a boil, stirring until sugar is dissolved, about 3 minutes. Remove from heat and allow to cool completely.

Strain the lemon peels from alcohol with a fine mesh colander. Add cooled simple syrup and stir or shake well to combine. Store in sealed glass bottles in the freezer. Serve chilled. You may serve as an aperitif, but your guests may not make it through dinner. ;-)

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