



# Authentic Limoncello



## Ingredients

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Lemons (10)

EverClear alcohol (pure grain alcohol) (1 bottle/ 1 liter)

Honey (1 ½ cup – organic, filtered) OR sugar (2 cups)

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## How to Prepare

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- 1). If the lemons are not dulled/ covered in bees wax for protection, scrub the lemon with a mild abrasive in hot water and a little soap.
- 2). Peel the lemons, but do not pick up the rind (white) of the lemon. Peel just the top layer.
  - a. The peel should be yellow on both sides.
- 3). Place the lemon rinds in a large jar.
- 4). Cut the peeled lemons in half.
- 5). Using a squeezer, squeeze the juice of the lemons into the jar of rinds.
  - a. Be sure not to squeeze any seeds into the jar.
- 6). After all of the juice has been squeeze, pour the whole bottle of alcohol into the jar.
- 7). Seal the jar and shake well.
- 8). For a month (4 weeks), let the limoncello sit.
  - a. Shake daily.
- 9). After the month has gone by, take another jar without a top, place a sheet of cheese cloth over it and tighten it with a rubber band.
- 10). Gently pour the limoncello over the top of the covered jar.
  - a. The cheese cloth will catch the leftover rinds.
- 11). Add in the honey (or sugar).

*Bon Appétit!*



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## How to Prepare

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- 12). Mix the honey and limoncello by shaking.
  - a. The color will change to a browner color if using honey.
- 13). Let that sit for about a week.
  - a. For more room in the freezer later, after a week you can funnel the limoncello into smaller bottles (old wine bottles).
- 14). Move the limoncello to the freezer for a day or 2. Enjoy!

*Bon Appétit!*