



## Italian Limoncello

Here in Southern California it seems most homeowners have a citrus tree of sorts. I have 5! When my lemon tree is packed with fresh lemons I love to zest, juice and save the bounty. This year I decided to make a recipe that I got from my former tour guide that used to work with me in Italy. One warm night in Rome a group of us sat at a family owned trattoria. After the feast of roasted vegetables, pastas and the like the son brought a bottle that had been in a block of ice to the table with little glasses for each of us. Limoncello. I was hooked. You can only take a small bit, but refreshing it is! I created a lemon cake that we soak in the limoncello and serve with fresh berries

Yield: 1/2 gallon

10 medium	lemons, cleaned without pesticides or wax
1 (750 mL) bottle	ever clear (151 proof)
3 cups	water
3 cups	granulated sugar

1. Using a vegetable peeler, peel the outer skin of the lemons, if you get any of the white pith, using a parking knife cut or scrap it off. The pith will create a bitter drink. Place peel in a large gallon jar.
2. Pour the Ever clear over the peel and let sit in a cool dry place for 72 hours. If your state does not allow ever clear to be sold, you can use vodka.
3. In a saucepan on medium heat, bring water to a boil. Turn off completely. Add granulated sugar and stir. Let cool completely. Pour over the lemon zest and ever clear. Let sit for one day.
4. Strain out the lemon peel. Freeze in smaller bottles.