

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## **Limoncello**

(Credit: Alessandro Bruscajin – Hotel Corte Vecchia, San Prospero, Modena, IT)

Yield: 8 cups

### Ingredients

10 organic lemons  
1 liter vodka  
5 cups white sugar  
4 1/4 cups water

### Method

1. Using a vegetable peeler, remove the peel from the lemons in long strips (reserve the lemons for another use). Using a small sharp knife, trim away the white pith from the lemon peels; discard the pith.
2. Place the lemon peels in a large glass bottle or jar. Pour in vodka, cover. Steep the lemon peels in the vodka for 10 days outdoor in sunlight or at room temperature.
3. After 10 days, combine sugar and water in a medium saucepan. Bring to a boil. Do not stir. Boil for 15 minutes. Allow syrup to cool to room temperature.
4. Strain the vodka mixture and discard the lemon peels.
5. Pour the sugar syrup over the vodka mixture. Cover and let stand at room temperature for 12 hours.
6. Transfer the limoncello to bottle(s). Seal the bottle(s) and place into the freezer. When icy cold, serve in chilled vodka glasses or shot glasses.