

Limoncello

Recipe courtesy Giada De Laurentiis

Total Time: 4 hr. 40 min.
Prep: 30 min. |
Inactive Prep: 4 hr.
Cook: 10 min.
Level: Easy
Yield: 7 cups



Ingredients

- 10 lemons
- 1 (750-ml) bottle vodka
- 3 1/2 cups water
- 2 1/2 cups sugar

Directions

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. Place the lemon peels in a 2-quart pitcher. Pour the vodka over the peels and cover with plastic wrap. Steep the lemon peels in the vodka for 4 days at room temperature.

Stir the water and sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely. Pour the sugar syrup over the vodka mixture. Cover and let stand at room temperature overnight. Strain the limoncello through a mesh strainer. Discard the peels. Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 4 hours and up to 1 month.

© Recipe courtesy Giada De Laurentiis

Printed on January 2, 2015 from <http://www.cookingchanneltv.com/recipes/giada-de-laurentiis/limoncello.print.html>