

## Beverages

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# Limoncello II

Ghillie James - "Jam, Jelly & Relish: Simple Preserves, Pickles & Chutneys & Creative Ways to Cook With Them"  
Palm Beach Post

**Zest of six lemons**

**Juice of two lemons**

**750 milliliters vodka**

**2 cups granulated sugar**

Remove the zest from six lemons and squeeze the juice from two.

Add to a large Mason jar with the 750 milliliters (25 ounces) of vodka. Seal.

Leave for about a week, inverting or shaking the jar every day.

In a pan, heat two cups of water with two cups of sugar until dissolved.

Leave to cool.

Stir the sugar mixture into the vodka mixture and leave for ten more days.

Strain into bottles and keep in the freezer.

Yield: 1 quart

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Per Serving (excluding unknown items): 3176 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 400g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 27 Other Carbohydrates.