



# HOMEMADE LIMONCELLO



## INGREDIENTS

**12 Organic Lemons**

If you can get ahold of Meyer Lemons, even better!

**24 oz 190-proof Organic Cane Alcohol**

**24 oz. Water**

**16 oz. White Sugar**

**64 oz. Mason Jar**

**Mesh or Strainer**

**Extra Bottles for Serving/Storing**

## PREPARATION

**1** Wash and peel lemons in strips, remove all pith from peels and toss pith out (set aside lemons for later use if you like)

**2** Place all peels in 64 oz. Mason Jar

**3** Pour in Organic Cane Alcohol

**4** Let sit for 48 hours at room

**5** Bring Water to a boil, add Sugar temperature

**6** Lower heat and stir until Sugar is dissolved

**7** Add Sugar Water to Alcohol Mixture and shake

**8** Put into refrigerator for 24 hours

**9** Strain peels out

**10** Pour your Limoncello into Bottles, or leave in your Mason Jar, and **ENJOY!**