



Giuseppe's Mom's Limoncello  
(Vincenza LaPira, Pozzallo, Italy)

**Ingredients:**

2 pounds of lemons (organic or home grown, if possible)  
750 milliliter bottle of Everclear alcohol  
3 cups of granulated sugar  
750 milliliters of water (use the Everclear bottle to measure)

Peel the lemons, removing only the yellow skin. Do not include the bitter white pith. Mix all ingredients with the lemon peels and place in a large jar with a lid. Leave the mixture in the jar for ten days, stirring briefly every day.

After two weeks, strain the mixture using a coffee filter into a clean container (a large pot will do). Strain a second time and then transfer into clean wine or other liquor bottles and cork or seal. It's ready to drink but best stored and served cold from the refrigerator or freezer. Drink it as is or pour a shot glass over some vanilla ice cream.