

Italian Limonchello

By George Geary CCP



Here in Southern California it seems most homeowners have a citrus tree of sorts. I have five! When my lemon tree is packed with fresh lemons I love to zest, juice and save the bounty. This year I decided to make a recipe that I received from my former tour guide that used to work with me in Italy. One warm night in Rome a group of us sat at a family owned trattoria.. After the feast of roasted vegetables, pastas and the

like the son brought a bottle the syrupy golden lemon liquid to the table with little glasses for each of us. Limonchello. I loved the presentation; it was housed in a block of ice. I was hooked for life!

You can only consume a small bit, but refreshing it is! I created a lemon cake that I soak in limonchello and serve with fresh berries.

Yield: 1/2 gallon

10 medium	Eureka lemons, cleaned without pesticides or wax
1 (750 mL)	bottle of Ever Clear (151 proof) or vodka
3 cups	water
3 cups	granulated sugar

1. Using a vegetable peeler, peel outer skin of lemons, If you get any of the white pith, using a pairing knife cut or scrap it off. The pith will create a bitter drink. Place peel in the gallon jar.
2. Pour Ever Clear over the lemon peel, Seal jar and let sit in a cool dry place for 72 hours.
3. In a saucepan on medium heat, bring water to a boil. Take off of heat, add sugar and whisk. Let cool completely. Set aside.
4. Strain out lemon peel and add sugar water to the ever clear. Place in smaller bottles. Serve out of freezer.