



LIQUID SUNSHINE

Six Steps to an Italian Classic

Born from just four ingredients—lemons, alcohol, sugar, and time—limoncello is an elegant way to preserve the citrus that grows prolifically throughout the lower South in winter months. Start by scrubbing your lemons with ordinary

dish soap, and don't skimp on elbow grease, especially if they are store-bought. Supermarket lemons are paraffin-glossed to prevent moisture loss, and while the coating is nontoxic, you'll have better results without it. We recommend scraping the white pith from each peel—the process can be tedious, but leaving the pith can turn your liqueur bitter. Once the lemon peels are submerged, store the mixture in a cabinet or pantry away from sunlight. Most of the flavorful oils will be extracted within the first four days, but the flavor will continue to develop over time, so be patient and avoid opening the jar during the steeping process. While a strainer can easily separate lemon peels from the alcohol, a cheesecloth or coffee filter will remove particulates that could continue to steep and turn bitter. Once you add the simple syrup, return the jar to its cool, dark place and muster all the patience you have—the longer it rests, the smoother it will be. When it's ready, serve the limoncello straight from the freezer as a digestif in true Italian fashion, or mix with clear liquor and club soda for a fizzy citrus sipper.—*Lia Grabowski*

TLP's Limoncello

Ingredients

15 lemons
1 (750 milliliter) bottle of 190 proof grain alcohol,
such as Everclear
3 cups sugar

1



WASH, PEEL, SCRAPE

Submerge lemons in warm, soapy water and scrub. Rinse and dry, then use a vegetable peeler to remove the outermost layer of peel. Using a paring knife, scrape insides of peels to remove as much of the white pith as possible.

2



STEEP AWAY FROM SUN

In a clean, nonreactive container, such as a glass jar or pitcher, submerge peels in alcohol and cover with a lid or plastic wrap. Let peels steep in a cool, dark place for 4 days or up to a month, depending on your preference.

3



STRAIN LEMON PEELS

After peels have steeped, drain liquid from lemon peels through a fine mesh strainer lined with a moistened cheesecloth or coffee filter. Discard peels and return liquid to glass container.

4



MAKE SIMPLE SYRUP

In a medium pot, bring sugar and 3 cups water to a boil until sugar dissolves. Cool to room temperature.

5



SWEETEN TO TASTE

Combine simple syrup with alcohol mixture to preferred sweetness and let steep again in a cool, dark place for at least a week.

6



DECANT AND ENJOY

Decant limoncello into bottles or store in glass jars. Store in freezer for up to a year. Serve chilled as a digestif or mix into a cocktail.