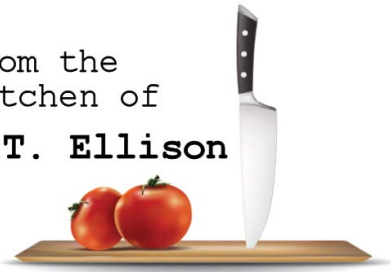


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 9 Organic Lemons
(organics are a must)

- ✓ 4 ¼ cups (or 1 liter)
Grain Alcohol
(I use Ole Smoky Moonshine—you want your alcohol as tasteless as possible. Vodka works too, though I'm not a fan. Hence—moonshine.)

- ✓ 6 ½ cups Water

- ✓ 3 ½ cups White Sugar

Nonna's Limoncello

(makes about 3 quarts)

If you're looking for a fabulous homemade gift, try this limoncello. This liquid sunshine will keep forever, and I swear just one sip will transport you to a piazza trattoria nestled in a tiny Italian village.

Directions

Step One

- Peel the lemons, making sure you only take the skin. The pith (white part) will make your limoncello bitter.
- Place the lemon skins in a large jar and add grain alcohol. Seal the jar.
- Marinate the lemon skins for 20 days.

Step Two

- After 20 days, bring the water to a boil in a large pot.
- Add the sugar, and whisk until combined. Turn off heat.
- After the mixture is cooled, add the alcohol, using a strainer so the lemon skins don't go in the limoncello.
- Whisk the limoncello briskly for two minutes to ensure everything is dissolved.

Step Three

- Fill empty glass bottles with the limoncello.
- Put one bottle of limoncello in the fridge and store the other ones in a cool, dry place. Or give them as gifts!

Serving Limoncello

Serve the limoncello in small glasses or champagne flutes. Italians like to drink it cold. To get a quick, cool glass of limoncello, place the glass in the freezer for about 20 minutes before pouring and drinking.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a bubbly suggestion? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.