

# everything HOSPITALITY



## LIMONCELLO

When life gives you lemons, make Limoncello. Always a fan favorite, the cool vodka liqueur calls for just four ingredients and is ideal for the entertainers in your life. The perfect addition to any holiday party!

## RECIPE:

### Ingredients

10 Large Lemons

750 ML Bottle Vodka

3 Cups Sugar

2 ½ Cups of Water

Lemon Wedges for garnishes.

## INSTRUCTIONS:

### *how to make limoncello*

1. Scrub Lemons with a vegetable brush. Using a vegetable peeler, carefully cut enough of the yellow peel away from the white pith to make 2 Cups Lemon Peel. (If desired, juice Lemons and reserve for another use.)
2. In a large glass pitcher or bowl, combine the 2 Cups Lemon Peel and the Vodka. Cover tightly and let stand in a cool, dry place for 10 days, gently swirling the mixture in the pitcher each day. Strain mixture through a fine-mesh sieve; discard Lemon Peel. Return the Lemon-infused Vodka to the pitcher.
3. For the syrup, in a medium saucepan, combine Sugar and Water. Bring just to boiling, stirring to dissolve Sugar. Cool to room temperature.
4. Pour Syrup into the Lemon-infused Vodka; stir to combine. Cover and chill overnight.
5. Pour Limoncello through a funnel into clean bottles; secure lids. Store in the refrigerator.