Limoncello

Recipe By:     Craig Brown

Amount  Measure       Ingredient -- Preparation  
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  6      lemons, rind only (about 2 pounds)  
  1       750 ml/1 5th  Everclear alcohol (BevMo) or 100 proof vodka  
  3       Cups  Water  
  3       Cups  Sugar  
  
Peel lemons with potato peeler or zester (yellow rind only, no white pith).  
Add rind to alcohol in a non-metallic container and let steep, covered for one week at room temperature.  
  
Use a coffee filter or "Cheesecloth" to strain the lemon rind out of the alcohol mixture.  Pour carefully so that no rind gets  into the liquid.    
  
Bring water and sugar to simmer over medium heat to dissolve sugar.  Cool.   Add to the alcohol mixture and stir.    
  
Pour liquid mixture into bottles.  Seal and age for one month in the freezer.  Pour into small glasses and enjoy.    
  
NOTES: We usually double the batch.