**Limoncelo - Southern Italy recipe**

10 Lemons

1 Bottle Everclear 750 ml

(Vodka and other spirits can give the Limoncello a flavor )

1 cup honey

1/2 – 3/4 cup sugar depending on desired sweetness

Peel lemons so you’re not getting any of the white pith

(Both sides should be yellow – the white pith is bitter)

Put peels in a jar with a lid

Squeeze juice from the 10 lemons into jar, making sure to remove all seeds

All of the oils and flavors will infuse with each other

Add Everclear

It acts as a solvent and infuses all of the flavors

Leave for a month

Shake every couple of days

Pour the liquid into a clean container, using cheesecloth to filter and catch the peels.

Then squeeze cheesecloth with peels into jar for last bit of flavor

Add honey and sugar

Shake

Let it sit for a week

Put in freezer

Great for digestion

*Recipe from Will Carlton*