**LIMONCELLO AND CRÈMA DI LIMONCELLO**

**Limoncello**

10-12 thick-skinned lemons (organic; untreated; backyard)

1 bottle (750ml) distilled spirit (vodka, Everclear, GNS or combination)

2 1/2 cups granulated sugar

3 1/2 cups water

 **Step 1.** ***Infuse lemon and alcohol*.** Scrub lemons in warm water and dry well. Remove the peel with a vegetable peeler, removing as much of white pith on the back of the peel by scraping with a knife. Put the peels into a jar with airtight lid that can hold at least 3 quarts. Add distilled spirit. Cover the jar, date it, and put it in a dark cool spot such as the pantry or closet. Every 2 weeks or so, swirl contents. Let steep for 40 days.

**Step 1.1.** ***Steep vanilla sugar*** (skip this step if not making Crema di Limoncello). If making Crema di Limoncello (see below) make vanilla sugar at same time as Step 1. Split a vanilla bean into 2 long pieces horizontally, and then slice open vertically. Scrape out the seeds and bury vanilla bean hull and seeds into 1 cup of granulated sugar. Put sugar into a jar with an airtight lid and stir every 2 weeks or so. Steep for 80 days.

**Step 2.** ***Add syrup*.** In a saucepan combine sugar and water heat mixture over medium-high heat until it comes to a boil, stirring frequently. Sugar should be dissolved and syrup clear. Cool syrup to room temperature. Add the syrup to the lemon-alcohol stirring well to combine. Replace the cover on the jar and date. Continue to steep limoncello for another 40 days, gently swirling contents every 2 weeks.

**Step 3.** ***Finish*.** At Day 80, Strain the limoncello through an unbleached paper coffee filter and discard the lemon peel. Pour into clean dry bottles or jars with airtight lids. Limoncello is shelf stable. Keep a bottle in the freezer so you’ll have some ready when you’re ready for it.

**Crema di Limoncello**

1 vanilla bean

1 cup granulated sugar

1 quart half and half (light cream)

1 quart whole milk

4 1/3 cups granulated sugar

**Step 4.** ***Make vanilla sugar***with vanilla bean and sugar. See Limoncello recipe Step 1.1 (above).

**Step 5**. ***Make crema.*** In a large saucepan over low heat, heat half and half and whole milk with 1 cup of vanilla sugar and 4 1/3 cups granulated sugar to 125° F. Stir frequently to prevent scorching. Cool down crema in refrigerator to at least room temperature.

**Step 6.** ***Finish*.** After steeping limoncello for 80 days and straining lemon peels (see Step 3 above), combine limoncello with cooled crema; mix well. Bottle and store in freezer (Crema di Limoncello is not shelf stable).

*Recipes by Gin Yang - adapted from SF Chron (limoncello) and Mike Anderson (crema di limoncello)*