

THE OTHER SIDE OF THE SPATULA

Living a Tasty Life with Donna DelCora

Carmela's Crema di Limoncello

Ingredients:

1 (4 pound) bag of lemons

1 bottle of grain alcohol (750ml) Everclear works well.

6 cups of whole milk

4 cups granulated sugar

Wash and zest lemons, only the yellow part. No white pith



Tips: This is a two-person job, broken up into two parts. Try to collect clear glass bottles with good top seals. Use at least six or seven bottles, for the final product. I like to save the French lemonade or liquor bottles. Decorative bottles for gifting can be purchased. You will need a decent sized funnel and a mesh strainer. Make sure to wash and scrub lemons to remove the “waxy” film. I use a soup ladle to pour the mixture into the funnel. Any further questions can be forwarded to Carmela, if you can find her, @somewhere in Italy!!!! Salute!

Directions:

Pour the alcohol into a large bottle (liter and a half) that will hold the alcohol and the lemon zest. Close the top and leave for 3 weeks in a cool dark place.

When the 3 weeks have passed, the alcohol is ready. Place the milk and sugar in a large pot over a low flame. (Be sure to stir from the bottom, regularly.)

When the sugar is dissolved, bring to a boil, remove it from the heat, and let it cool to room temperature.

Make sure the mixture is completely cooled. Strain lemon zest from the alcohol as you pour the alcohol into the cooled milk syrup and mix well.

Using a funnel, pour the crema di limoncello into the bottles. Close the bottles tightly and freeze. They are to be kept in the freezer until ready to drink and what does not get finished goes back into the freezer. Can be stored for up to a year.