

LEMON LIQUEUR (Limoncello) #1 (3 months steeping)

Source unknown.

750 ml vodka 750 ml grain alcohol 17 lemons 5 ½ cups water
6 cups sugar

Wash lemons and peel...no white pith. Place in a ½ gal canning jar. Add both alcohols. Let steep for 45 days. Strain out the lemons. Combine water & sugar, making a syrup. Bring back to room temperature and add to strained alcohol. Steep for another 45 days. Makes 15 cups.

LEMON LIQUEUR (Limoncello) #2 (5 weeks steeping)

Source unknown.

X 1 litre of 90 proof alcohol, grain - 750ml bottle 700 grams sugar (3 ¼ cups)
1 litre water (4 cups) 7 large lemons
2 litres glass bottle

Clean the lemons and cut them into very thin pieces. Let the lemons soak in the alcohol for 3 weeks. Make a sugar syrup of sugar and boiling water; bring back to room temperature. Filter the lemons from the alcohol, squeezing them for all the flavor, and add the alcohol to the sugar syrup. Let stand for fifteen days more. Serve. Makes 6 cups.

** I also usually do these in a ½ gal canning jar then pour into whatever size bottle I need after the 5 months....ie small gift bottles.**

LEMON VERBENA (Liqueurs For All Seasons) (9 months steeping)

↓ 90 lemon verbena leaves 4 peppermint leaves 2 basil leaves
1 large lemon, quartered 3 cups sugar 3 cups water
2 1/2 cups alcohol (95 proof - grain)

Dissolve sugar in boiling water & cool. Pour into large jar with remaining ingredients. Close tightly & shake well. "Age" 1 month, shaking occasionally. Strain several times through coffee filter. Pour into dark bottle & age 8 months. Makes 6 cups.

SEVEN SEED LIQUEUR (Cordially Yours & Billi Parus)

One teaspoon of each of the following seeds:
cumin, anise, dill, allspice, caraway, coriander, and fennel seeds.

Pound the seeds in a mortar (or coffee bean grinder) and steep in 4 cups of Vodka for 4 weeks. Strain & filter and add 1 cup of sugar syrup to taste. (Sugar syrup = 2 parts sugar / 1 part water. Bring to boil to dissolve sugar. Let cool and add to liqueur.). Makes 5 cups.

AMARETTO LIQUEUR (Internet)

2 cups sugar 1 cup water
2 cups vodka 2 cups brandy
3 TBLSPNS almond extract
4-5 dried apricot halves

Make sugar syrup with water & sugar; let cool. Add everything else. Store for 30 days. Strain out the apricots and eat them over ice cream.

The amaretto is ready to drink. Makes 5 cups.