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# Meyer Limoncello

Permission to reprint granted by Danielle Rose, Suwannee Rose blog  
<https://www.suwanneerose.com/2014/12/meyer-limoncello/>

## INGREDIENTS

Peels from 10 Meyer lemons  
5 cups vodka  
4 cups sugar  
1 cup lemon juice

## PREPARATION

Wash the lemons.

You've got two options: zest them or use a paring knife to peel them and get as much of the white pith off as possible. You're not using the juice for this, but of course you should squeeze out the juice and reserve it for another use or freeze it.

Place the zest in a large glass container and cover with 5 cups of vodka. Allow them to steep for at least 3 weeks. Swish them around every few days.

Strain the vodka into a large glass pitcher or beverage dispenser.

Make simple syrup: Boil 4 cups of water in a medium saucepan. Add 4 cups sugar and stir. Continue to simmer for 15 minutes, stirring occasionally. Allow it to cool completely before adding it to the vodka. Stir in lemon juice. Dispense or funnel into sterilized bottles.

Store in the refrigerator.

Notes for gifting limoncello:

I used 5 17-oz swing-top bottles from [Specialty Bottle](#).

- I used Tito's vodka.

The bottles are decorated with chalkboard stickers labeled with chalkboard pen from Target, and I tied a kaffir lime leaf to each one with raffia.

