

LINDA'S LAVENDER LEMONCELLO

12 fresh Meyer lemons, peel cut in strips and, using a sharp knife, scrape off pith. Only use peel only.
3 sprigs lavender, optional
2 liters vodka

Put the lemon peels, lavender, if using, and vodka in a clean glass container. Let stand at room temperature for 1 – 4 weeks.

Strain the mixture into a clean, glass container.

+++++++

4 cups sugar

3 cups water

1 or 2 drops yellow food color, optional

Mix the sugar and water in a saucepan and bring to a boil. Reduce the heat and simmer until the sugar has dissolved. Let cool to room temperature. Add this syrup to the vodka mixture. Mix.

Serve from a clean decanter into small apertif glasses.

Store in the freezer for up to a year.

Linda Christian

Trilogy Cooking Club