

Lemon Drinks Recipes by Diane Ashmore

Limoncello is an Italian drink popular on the Amalfi coast, whereas lemonade reminds me of a place closer to home, Cambridge in the UK.

LIMONCELLO

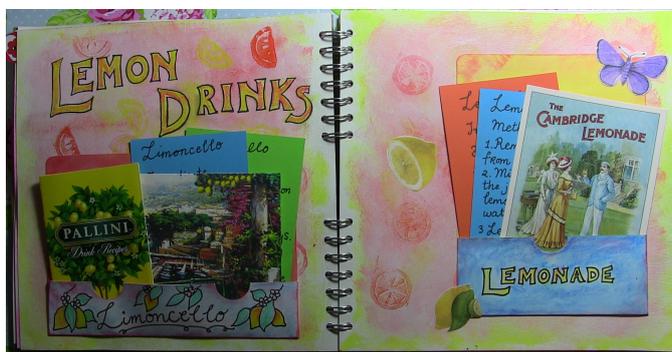
Limoncello uses the zest of fresh, unwaxed lemons and is traditionally served as a “digestivo” at the end of a meal.

Ingredients

- 6 large unwaxed lemons
- 1 litre/1¾ pints vodka
- 1 litre/1¾ pints water
- 700 g/1 lb 9 oz sugar

Method

1. Wash the lemons and remove only the yellow part of the lemon rinds with a grater or peeler and put into a bottle with the vodka. Close tightly and shake. Put the bottle in a cupboard for 7 days and shake it occasionally during the week.
2. Put the water and sugar in a pan and heat until it boils. Leave to simmer for 3 minutes to make a syrup. Remove from the heat and let the syrup cool.
3. Pour the vodka and lemon rind mixture through a sieve into a container and add the cooled syrup. Leave for another 20 days in a cupboard.
4. Chill the limoncello before serving as a “digestivo” at the end of a meal.



Tip: Use only unwaxed lemons and make sure they are as fresh as possible.

HOMEMADE LEMONADE

On a hot summer's day, it is refreshing to serve lemonade from tall tumblers filled with ice and slices of lemon.

Ingredients

- rind of 2 lemons
- 225g/8oz sugar, or to taste
- juice of 3 large or 4 small lemons
- 1.2 litres/2 pints of boiling water
- slices of lemon and ice cubes, to serve

Method

1. Place the lemon rind and sugar to taste in a heatproof jug. Add the lemon juice and pour over the boiling water.
2. When the sugar is dissolved and the water cooled, strain the lemonade through a fine sieve or piece of muslin.
3. Chill in the refrigerator until ready to serve with ice and slices of lemon.

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