

Fragrant low-sugar Meyer limoncello recipe

by The Horticult

Ingredients

12 Meyer lemons
3 to 5 Meyer lemon blossoms with stamens removed
750 mL Everclear
1 to 1 1/2 cup white granulated sugar
3 cups water

Directions

1. Thoroughly rinse and dry Meyer lemons and Meyer lemon flowers, using a veggie scrub brush on the fruit if needed. Trim and discard the tips of the lemons.
2. Slice the lemons into quarters. Remove and discard any seeds. *(Optional: We're interested in the skins, not the juice, so you can squeeze the juice into ice cube trays and freeze it to use however you like so it won't go to waste.)*
3. Stuff the slices and flowers into a half-gallon jar. Fill the jar with Everclear.
4. Place the jar in a dark cupboard at room temperature and leave it there for a month. But try to shake the contents every day.
5. After a month, strain out the liquid and discard the Meyer lemon slices and flowers. If you want a somewhat clear lemon-yellow liquid (think J.Lo's canary diamond from the 2000s), use coffee filters. But keep in mind this will take a long time — a couple hours. Also, the coffee filters will clog after a while, so you'll have to swap in fresh ones.

(For the comprehensive guide to filtering while making limoncello, do check out [this page](#) on LimoncelloQuest.)
6. Make simple syrup by heating the water and sugar in a saucepan. Stir until dissolved.
7. Let the syrup cool completely to room temperature. (This is important for minimizing cloudiness.) Pour the syrup into your strained Meyer/alcohol liquid. Shake to combine.
8. Now it's time to strain your limoncello a second time (we said it was time consuming!) for max clarity. At this point, you might as well. Repeat Step 5, coffee filters and all, this time straining your limoncello into clean growlers or charming little gift bottles.
9. Store your limoncello in the freezer or fridge.

Pour into chilled grappa glasses and cheers.