

Limon Sunrise

<http://userealbutter.com/2010/08/01/homemade-limoncello-sunrise-recipe/>
from [*The Nibble*](#)

ice

1.5 oz. limoncello

4.5 oz. freshly squeezed orange juice (about 3 juice oranges)

splash of rose grenadine

Fill a high ball with ice. Pour the limoncello and orange juice into the glass. Top with a splash of grenadine, but don't stir if you want the "sunrise" effect. Let it settle to the bottom. Serves 1.

Homemade Limoncello

from [*Figs, Lavender, and Cheese*](#)

15 thick-skinned lemons (okay, I didn't have thick-skinned lemons, I used Meyer lemons)

1.5 liters of cheap vodka

3 1/4 cups sugar

5 cups water

Brush and wash the lemons well, pat dry. Remove peel with knife or peeler. Remove any pith from the peels. Place the zest in a 1 gallon jar. Pour 750 ml of the vodka into the jar over the zest and seal. Let sit for 40 days in a cool, dark location. After the 40 days are up, combine the sugar and water in a medium saucepan over high heat and stir to dissolve the sugar. When the contents come to a boil, let continue to boil for about five minutes. Remove from heat and let cool. Add the sugar syrup and the rest of the vodka to the jar of lemon peels. Seal and let sit for another 40 days in a cool, dark location. Woohoo!!! Makes a gallon.