

*Sweetnicks.com*

*Lemon Drop Liqueur*

- 2 cups sugar
- 1 cup water
- 5 lemon rinds, cut into strips
- 3 cups vodka
- 1/4 cup lemon juice

Combine sugar and water in a medium saucepan; cook over medium heat 5 mins or until sugar dissolves, stirring constantly. Remove from heat, stir in rind. Cool completely. Stir in vodka and lemon juice.

Sterilize 2 wide mouthed 1 qt jars. Divide vodka mixture between jars. Cover each jar w/metal lid & screw on band. Store in cool, dark place three weeks, shaking jar every other day.

Line a fine mesh sieve with a double layer of cheesecloth; strain mixture through into a bowl. Discard solids. Return liqueur to jars or clean decanter; stor chilled in refrigerator or freezer. Yield: 4 3/4 cups. Keeps in freezer for up to a year.

To serve, pour over ice with two parts sparkling water for a cool, delicious lemon spritzer. To serve straight up, coat the rim of a chilled martini glass in lemon juice, then dip the rim in sugar. Garnish with a slice of lemon.