

Homemade Lemon Extract

<http://unihomemaker.com/2012/11/06/homemade-lemon-extract/>

Ingredients:

- 1 Meyer lemon peels, with a vegetable peeler and not a zester
- 1/2 cup of vodka, white rum, white tequila or gin (I used Smirnoff vodka)
- 1/4 cup of filtered water
- 1 12-ounce mason jar, sterilized (or any sterilized jar with a tight fitting lid)

Preparation:

Wash your lemon thoroughly and dry it with a towel. Remove the lemon rind using a vegetable peeler. Peel the yellow part of the lemon and not the white (pith) as it will make your extract bitter. Put your peels in the jar, add vodka, water, and seal the jar. Give it a shake before you store your jar in a dark cool place for 8-10 weeks. After 8-10 weeks, strain your extract removing any solids and bottle. At this point you can use your homemade lemon extract.