## Lemon Kiss

16 oz. prosecco (a dry Italian sparkling wine)1 oz. limoncello (an Italian lemon liqueur)Candied lemon peel for garnish (recipe included)

- 1. Divide limoncello between 2 champagne flutes.
- 2. Top with prosecco and garnish with candied lemon peel.

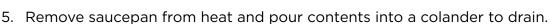
Makes 2 (large) cocktails



## Candied Lemon Peels

4 lemons, preferably Meyer lemons 3½ cups sugar, divided

- 1. Slice the lemons into 4 quarters lengthwise. Peel the lemon flesh away from the lemon peel. Use the flesh for another purpose.
- 2. With a small spoon, scrape the white pith away from the outer peel, leaving a very thin layer of white on the peel.
- 3. Cut the peels into thin strips.
- 4. Place the strips of peel into a saucepan and cover with water. Bring the water to a rolling boil, and boil for 30 seconds.



- 6. Repeat the boiling and draining process.
- 7. When you are finished with the second round of boiling and draining, add 4 cups of fresh water to the saucepan along with 3 cups of sugar. Whisk the contents while the sugar completely dissolves in the heated water.
- 8. Add the lemon peels to the saucepan and bring to a boil.
- 9. Reduce the heat to a simmer, and let the peels cook for 60 to 90 minutes, stirring every 15 minutes or so. The peels are ready when they are transparent and easy to bite through.
- 10. Remove the peels from the heat and drain.
- 11. Place peels on a parchment-lined baking sheet. Spread them out in a single layer, and let them cool for about 15 minutes until they are sticky to the touch.
- 12. In a small bowl, pour ¼ cup sugar. Dip peels in sugar until well coated. Let dry 2 to 3 hours or overnight. Enjoy!

