

Buddha-Cello



Ingredients

1 large Buddha's hand citrus
3 cups good quality vodka
6 oz. granulated sugar
2 oz. water



Procedure

1. Wash fruit well. If you believe there is a wax coating on the skin run under warm water and rub with a dry paper towel.
2. With a sharp vegetable peeler, remove just the zest from the fruit. Do not take off any white pith. If some gets on the zest scrape it off with a paring knife. Separate the "fingers" if needed to get to all sides of the fruit. You will need at least 1 oz. of zest.
3. In a 4 qt. glass container combine the zest and vodka. Put a tight fitting lid on and place in a dark place for a minimum of 3 months.
4. After 3 months, combine sugar and water. Bring to a boil until dissolved. Cool to room temperature. Add to jar and shake well.
5. Return to a dark resting spot for at least a week.
6. Keep in the freezer for perfect drinking
7. Serve strait up ice cold, or use as a component or drizzle in other drinks and desserts.