

# Lemon Wine

## Ingredients

To 4-1/2 gallons of water allow the pulp of 50 lemons, the rind of 25, 16 lbs. of loaf sugar,--1/2 oz. of isinglass, 1 bottle of brandy.

## Method

Peel and slice the lemons, but use only the rind of 25 of them, and put them into the cold water. Let it stand 8 or 9 days, squeezing the lemons well every day; then strain the water off and put it into a cask with the sugar. Let it work some time, and when it has ceased working, put in the isinglass. Stop the cask down; in about six months put in the brandy and bottle the wine off.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*