

Lemon Wine



Ingredients

Measurements are approximate.

Measurements		
6		Lemons
250 g	½ Lb	Raisins
1.86 kg	4 Lb	Sugar
4.5 Litres	1 Gallon	Water
30 g	1 Oz	Yeast

Method

Pour the Sugar into a large glass bowl.

Cut the Lemons in half.

Bring the water to a boil in another utensil.

Squeeze the Lemon juice into the water. (Do this fairly quickly)

Let the water boil and remove from heat immediately.

Pour the mixture over the Sugar and stir till completely dissolved.

Chop the Raisins and add to the mixture. When cool, add the Yeast stirring in.

Cover and let it sit for 14 days. I use a Food Cover to cover all wine I make at home.

Strain into bottles and insert Airlocks. When the wine ceases to release bubbles into the Airlocks, strain into bottles and put aside.

Enjoy.

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