

## SUGAR-COATED SOUR LEMON DROP SLICES

### INGREDIENTS

10 lemons, halved  
1 3-oz package lemon-flavored gelatin  
1 cup water  
1 cup vodka (or other lemon flavored alcohol)  
1 cup fine granulated sugar

### DIRECTIONS

Using a hand juicer, juice the lemons. Let the juice drop through a sieve into a bowl so that you can catch the seeds easily. Reserve the juice for another use.

Carefully, as not to tear the rinds, turn the lemon rinds inside out. Find the membrane that connects the pith to the rind and pull on it to separate the pith from the rest of the lemon, using a paring knife if needed. Scrape any additional pulp out with a spoon or melon baller. Turn the lemons right side out so that they resemble hollow cups. Position the lemon rinds on a mini-muffin tray so that they remain stable. You can also just put them on a cookie sheet, touching so that they support each other and stay level.

Bring one cup of water to a boil on the stovetop. Add the gelatin to the boiling water and stir the gelatin with a whisk until it completely dissolves. Remove from the heat and stir in the vodka. Pour the gelatin mixture into the lemon halves. Refrigerate for 2 to 4 hours until the gelatin has set.

Cut the lemons halves into 4 equal portions, using a sharp chef's knife. Place sugar in a bowl and coat the lemons. Store in refrigerator if they aren't all gone immediately.