

## Lemony Mead

2 large lemons  
1/2 cup sugar  
1/2 cup dark brown sugar  
5 quarts boiling water

1/8 tsp active dry yeast  
5 tsp sugar  
15 raisins

Carefully peel the thin yellow skins from the lemons and set them aside. Cut away the white pith remaining on the lemons. Slice the lemons very thin.

Combine the lemons slices, peels, 1/2 cup of sugar and brown sugar in a large glass or ceramic bowl. Pour the boiling water over it, stir to dissolve the sugars, and let cool to about 100°. Stir in the yeast.

Let the brew ferment uncovered at room temperature for twelve hours. Strain through a sieve into a large bowl for pouring.

Place one teaspoon of sugar and three raisins in five one-quart bottles with tight covers or corks. Pour the brew evenly into each of the bottles, close tightly, and let stand at room temperature for one to two days until the raisins rise to the surface and stay there. Chill until use.

Adapted from *Foods of the World: The Cooking of Scandinavia* (1968).