

Homemade Vanilla

Ingredients

- Vanilla beans (6 per cup of liquor)
- Liquor (at least 80 proof of vodka), brandy or bourbon
- Jar with a tight sealing lid, size depends on the amount you're making.

Instructions

1. Slit each vanilla bean lengthwise, then cut into 2-inch pieces. This exposes more bean (and seeds) to the liquor.
2. Add liquor and beans to the container. Seal, then shake a few times. I try to shake every day but I usually end up shaking the container when I see or remember it. Store it in a cabinet where it's dark.
3. You can start using it in about 3 months. It truly gets better as it ages. After a couple of uses, top it off with more liquor. Not too much, a little at a time and don't remove the beans.

Options

- For gift-giving, strain the vanilla (save the beans) into a nice bottle and add 1 whole vanilla bean. The bean can be cut in half if need be.
Always keep the beans submerged, whether making or gifting the vanilla.
- Vanilla will last almost indefinitely, especially if it has been strained.
- Brandy with vanilla beans makes a wonderful liqueur.

Tips

- Never use plastic to store vanilla, ever!
- Don't worry about the teeny tiny vanilla seeds if they are left in the vanilla; that is where most of the flavor comes from.

KEYWORDS

homemade vanilla, best homemade vanilla