



### **Homemade Vanilla Extract**

Feel free to substitute rum, bourbon or whiskey for the vodka.

4-6 fresh vanilla beans

1-2 cups unflavored vodka (enough to completely cover the vanilla)

Special equipment: Tall glass jar with a lid

Slice open the vanilla beans lengthwise with a paring knife. If necessary, trim the height of the beans with kitchen scissors to fit in your glass jar.

Scrape the vanilla beans out of the vanilla pods with the back of your chef knife. Add the vanilla beans to the glass jar by scraping your knife on the edge of the jar. Try to use your knife to then scrape up the beans and tap them into the base of the jar.

Cover the vanilla beans with vodka. Tightly put on the lid and give the bottle a little shake.

Place in a cool, dark place such as your pantry. Let sit for at least 2 weeks and then give it another shake. The longer the vanilla sits, the stronger the flavor will be. It should be ready to use within a month.

Favorite container for homemade vanilla:

<https://amzn.to/37WnNeP>

Madagascar Vanilla Beans:

<https://amzn.to/37TQn0q>

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