



Homemade Vanilla Extract

ingredients

- 2 Madagascar Bourbon Vanilla Beans
- Inexpensive 40% (80 proof) vodka



directions

- Use a paring knife to carefully split each vanilla bean lengthwise, cutting halfway through to expose the seeds.
- Place the vanilla beans in clean, airtight glass jar and completely cover them with vodka.
- Close the jar tightly and shake gently.
- Store in a cool, dark place, like a pantry, away from heat sources.
- Allow the vanilla to infuse for at least 8 weeks. Shake the jar once or twice a week, or as often as you can remember, to help agitate out the vanilla beans and release the flavor.
- Once the extract is a dark amber color and smells fragrant, it's ready to use.
- You can strain out the vanilla bean seeds if you prefer a clear extract, but leaving them in will continue to strengthen the flavor.