

# Homemade Vanilla Bean Extract

## YIELD

4 Ounces (120 ml)

## INGREDIENTS

Two or three Madagascar Bourbon vanilla beans

4 ounces (120 ml) alcohol

(i.e. vodka, bourbon, brandy or rum)



## INSTRUCTIONS

Split the vanilla beans in half lengthwise and place them in a clean bottle or jar (you can cut them into shorter pieces if needed to fit in the container you're using)

Pour the alcohol into the container making sure the pods are completely covered by the liquid. Make sure the container is well sealed to avoid evaporation of the alcohol.

Allow the mixture to infuse for 60 to 90 days. Give the container a shake every few days. Allowing extra time results in an extract with more flavor, so don't rush!

When ready, the pods can be removed and used in another recipe, or to make more extract (in this case add another Madagascar Bourbon Vanilla bean or two to the used ones). The extract can be used as is or filtered with a coffee filter if you prefer a clear product.