

Homemade Vanilla Extract

<http://unihomemaker.com/2012/08/21/homemade-vanilla-extract/>

Ingredients:

- 4 vanilla beans, sliced lengthwise (I used Bourbon-Madagascar Vanilla Beans)
- 1 cup of vodka, rum, brandy, bourbon or tequila
- 1 sterilized glass jar or bottle with a tight fitting lid

Preparation:

Split your vanilla beans open and scrape the seeds out. Place the vanilla seeds and the pods in your jar or bottle.

Add your spirit of choice.

Store in a cool dark place for 2 months or longer. I stored mine in a brown grocery bag sitting in my closet. Shake it every now and then.

Adapted from Tipnut