

DIY VANILLA EXTRACT

SIMPLE & EASY TO MAKE

INGREDIENTS

1 - 10 pack of vanilla beans
(Madagascar)
1 Pint Jar
Vodka of choice
(Enough to fill the pint jar)



DIRECTIONS

Using a sharp knife slice open each of the vanilla beans (this helps release the flavor quicker, however you could skip) Place the vanilla beans in the jar, cut in half if needed. Fill with vodka. Using a plastic lid store in your cupboard for about 6 months or longer. You can then remove or strain the vanilla beans and discard. However I have used them a 2nd time and it's not as strong of a vanilla flavor but it is absolutely acceptable. Note: At this time you may want to start your second batch either using new vanilla beans or the previously used ones so you'll have enough Homemade Vanilla Extract on hand whenever you need it. Enjoy! This also makes great Homemade Gifts!



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