

Homemade Vanilla Extract

Yield: One pint (16 ounces). Ratio is 2 ounces beans to 16 ounces of vodka. Adjust your quantity as desired.

You will need:

2 ounces of vanilla beans (I use Ugandan Beans - source listed below)

16 ounces of vodka (I use Burnett's quadruple distilled)

Masking tape and marker (for labeling your jars and finished product)

Pint, quart, or half gallon Mason jars with tight fitting lids for steeping the vanilla.

Dark brown (amber) glass bottles with caps for storage after the vanilla is steeped.

Instructions:

1. Slice the vanilla beans in half the long way. Then chop into 1-2" pieces. Scraping the seeds is not necessary for excellent extract. Time and good quality beans are what make it great.
2. Place the vanilla pieces into the glass jar and fill to the neck with vodka. You will need room at the top so you can shake the contents up occasionally.
3. Write the date on a piece of masking tape with the marker and put it on the jar lid.
4. Place the jar in a dark cabinet and shake whenever you think about it.
5. Let it steep. Your vanilla extract will taste the richest and most flavorful if you let it steep for a minimum of 6 months, preferably a year.

When the vanilla is done, you can place it into a narrow necked glass amber bottle with a cap. Use a funnel to transfer your precious liquid. Make sure to label everything with product name and date. The narrow neck bottles make dispensing the vanilla into measuring spoons easier and neater. This vanilla extract can be used in all of your cooking and baking recipes just like store bought vanilla.

I keep a quart sized "mother jar" of beans and vodka that are steeping, a quart sized jar of vanilla that is ready to be used and a smaller 8 oz bottle of finished vanilla for recipes. Everything is labeled. I leave the vanilla beans in the steeping and holding jars but do not add beans to the bottle that I am using for cooking and baking.

The shelf life of homemade vanilla is probably many years due to the vodka.

My favorite Vanilla Beans: <https://sites.google.com/view/boonecovanilla/home>
Her name is Carrie Lenzan. She supports a small village in Uganda by ordering these beans.

Buy Glass Amber Boston Rounds here:
<https://www.sks-bottle.com/glass-containers/amber-glass-bottles.html>