

## Vanilla Recipe

By: Tracy Goodbrand

### **Ingredients & tools:**

- 1 Vanilla Bean (I used 2 or 3 vanilla beans with the mickey of Vodka)
- $\frac{3}{4}$  cup Vodka (I bought a mickey of vodka {375 ml.} to use, which doubled as the container)
- Glass jar or bottle with a tight fitting lid
- Knife

### **Method:**

- Split the vanilla bean(s) length wise with a sharp knife. (I also cut the beans in half to fit into the bottle)
- Place in a jar or bottle. (I put the beans right into the Vodka bottle)
- Be sure the bean(s) are completely covered with the vodka.
- Let stand in a cool, dark place for 4 to 6 months.
- Shake jar occasionally during the standing time.

### **Tips:**

The vanilla extract will strengthen upon standing

Can be stored indefinitely in a cool dark place.

Vanilla beans used in first batch can be used in second batch along with some fresh ones.

I just leave the vanilla beans in the bottle as I use it.