

# Don`s Homemade Kahlua

Chris Boyette -Kenly, NC

Treasure Classics - National LP Gas Association - 1985

**Yield: 1/2 gallon**

*2 cups water*

*1 jar (2 ounce) instant  
coffee*

*2 cups sugar*

*1 vanilla bean, split in half  
and sliced*

*1 pint vodka, very  
inexpensive brand*

*1 pint brandy, very  
inexpensiive brand*

**Preparation Time: 20 minutes**

In a pot, bring the water to a boil. Remove from the heat.

Add the coffee, sugar, vanilla bean, vodka and brandy.

Pour the mixture into a half-gallon container. Cover well and let set for thirty days.

Strain the mixture before serving.

(Kahlua tastes good in coffee, milk, soda water and dribbled over vanilla and coffee ice cream.)

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Per Serving (excluding unknown items): 3670 Calories; 0g Fat (0.0% calories from fat); trace Protein; 401g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 34mg Sodium. Exchanges: 27 Other Carbohydrates.