

Homemade Vanilla Extract

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If you are giving homemade vanilla extract as a gift, be sure to add a note about when it will be ready to use.

Bottles may be purchased anywhere. You can buy them online or at a dollar store. If I'm making the extract for myself, I usually just use a mason jar. The most important thing is to use glass jars with a tight seal.

It's much cheaper to buy vanilla beans online in bulk. Grade B beans are specifically sold for making the extract, but I've made vanilla with Grade A beans and it tastes great. Use either. You can substitute unflavored vodka, bourbon or rum for the brandy. Any of these liquors make excellent vanilla extract. You don't need to buy expensive liquors.

Brandy

Whole Vanilla Beans (5-6 beans per cup of liquor) (Madagascar or Tahitian)

glass jars, with a tight seal, wash and sterilize before use

Place the beans in the bottle. Fill with brandy.

Seal the bottle and store in a cool, dark place. (For optimal flavor, let the vanilla extract age for three to six months before using)

Shake the bottle occasionally. (When the vanilla gets low, add more brandy to the bottle.)

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .