

Homemade Vanilla Extract

Ingredients:

- Vanilla beans from Madagascar
- Vodka (80 proof) (or bourbon for darker vanilla)
- Glass bottle with tight fitting lid or canning jar

Shelf directions (Ratio: 5 beans per 1 cup of alcohol):

1. Split the vanilla beans down the center lengthwise and place them into your glass jar. If you have long beans, you may have to cut the beans in half to fit into the jar so the beans are completely submerged in the alcohol so they don't spoil.
2. Fill the jar with the desired amount of alcohol and secure the lid tightly.
3. Shake gently and set inside a cupboard outside of direct sunlight.
4. Your vanilla will be ready to use in 3 months, however the preferred time is 6 months to get a better flavor. Steep 12 months for an even stronger flavor.
5. You can reuse your vanilla beans for one more batch before throwing away.

Pressure Cooker directions (Ratio: 2-3 beans per 1 cup of alcohol):

1. Prepare the pressure cooker by putting in the steaming rack and filling the bottom with water.
2. Split the vanilla beans down the center lengthwise and place them into a canning jar that fits into your pressure cooker. If you have long beans, you may have to cut the beans in half to fit into the jar so the beans are completely submerged in the alcohol.
3. Fill the jar with alcohol and secure the lid tightly.
4. Shake gently and set on the wire rack inside the pressure cooker.
5. Seal your cooker and set at high pressure for 35 minutes.
6. Allow your pot to naturally pressure release completely and for your pressure cooker to be COOL before you open.
7. Unlike the first method, you can not reuse your beans. Discard beans.
8. Use as normal.