

HOMEMADE VANILLA KIT

INGREDIENTS:

- Grade A Vanilla Beans

DIRECTIONS:

- Slice the vanilla beans lengthwise to open
- Leave the caviar in the pods.
- Insert each bean into the jar
- Fill with enough alcohol to cover the beans.
- Cap
- Gently shake
- Store in a cool, dark place for several months
- Shake gently about once a week until the vanilla is ready.
- The longer the vanilla beans are extracted the better the flavor will be.

RECOMMENDED LIQUOR:

Vodka
Rum

TO SERVE:

Time to complete: approximately six months

You can top off as you use to extend the life of your gourmet vanilla