

Homemade Coffee Liqueur



Ingredients:

4 cups sugar
4 cups vodka
3 cups water
1 cup instant coffee
1 vanilla bean, cut and scraped

Directions:

- 1) Bring the sugar and water to a boil in a large pot until the sugar has melted.
- 2) Add the coffee and vanilla bean, and return to a boil, 5-8 minutes longer.
- 3) Remove the pot from the heat and allow the mixture to cool thoroughly.
- 4) Stir in the vodka and transfer the mixture to a glass container with a lid. Seal the lid tight and store the container away from heat and direct light for a minimum of 4 weeks. The longer the mixture rests, the deeper the flavor will become.
- 5) To share, buy some decorative smaller glass bottles and distribute the liqueur among the bottles. Then give a bottle to your family and friends. Make sure to keep at least one for yourself!