

KAHLUA: Original & Instant Versions

Original Recipe (6 weeks)

INGREDIENTS:

- 1 GAL. GLASS JUG**
- 2 CUPS WATER**
- 3 CUPS GRANULATED SUGER**
- 2 OZ. INSTANT COFFEE**
- 1/5TH OF BRANDY**
- 2 VANILLA BEANS**

DIRECTIONS:

Combine water, sugar and coffee. Bring to a boil, stirring until dissolved. Cool to room temperature. Pour brandy and vanilla beans into the jug. When coffee mixture is completely cool, add it to the jug and place jug top on loosely. Place jug in a dark closet for 6 weeks. When time is up, pour Kahlua into gift bottles and decorate with pretty ribbons and gift card, or keep for your home and enjoy.

Instant Version

INGREDIENTS:

- 1 CUP WATER**
- 1 CUP GRANULATED SUGAR**
- 12 TSP. INSTANT COFFEE**
- 6 TSP. WATER**
- 2 TSP. VANILLA EXTRACT**
- 1 QUART VODKA**

DIRECTIONS:

Boil 1 cup of water and sugar together to make a syrup. In a bowl make a paste of 12 tsp. instant coffee and 6 tsp. water. Add paste to syrup and let cool to room temperature. When completely cool add vanilla extract and vodka. Bottle and enjoy.

ENJOY!

Submitted by Lin Morgan