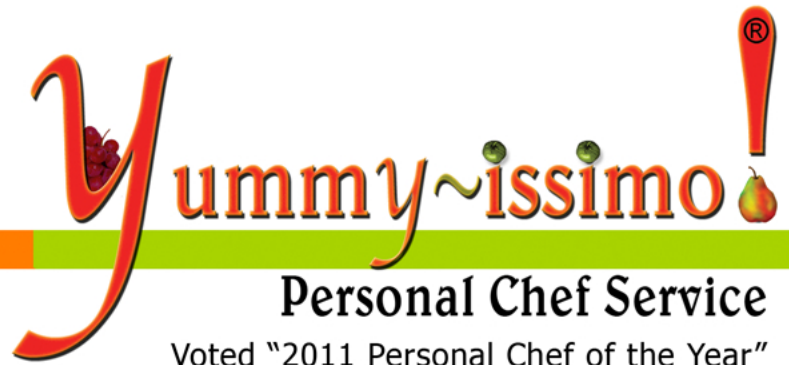


# World's Best Kahlúa



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Once you try this delicious concoction, you'll never drink the bottled stuff again!

Makes about 6 quarts

1 gallon spring water

1/3c Taster's Choice Coffee

5 pounds sugar

1.75 liter bottle vodka\*

4 vanilla beans, split, scraped

extra bottles with tight fitting caps, for storage

\* You don't need to use the expensive vodka for this recipe... in fact, I use the really inexpensive stuff (1.75 liter for about \$10) anything else is just wasted money

Wash and thoroughly dry bottles and caps.

Place water and sugar in large stock pot. Stir well and bring to a boil. Reduce heat and simmer for about 1 hour, stirring occasionally.

Add vanilla beans and scraped vanilla inside bean and Taster's Choice. Simmer, stirring well, until all coffee is dissolved, about 10~15 minutes.

Remove from heat, add vodka and stir well. Cool to room temperature. Remove vanilla beans. Using a funnel and a large measuring cup with a pour spout, pour into clean bottles (if you spill this, it will be VERY sticky). Tightly cap and store in cool, dry location.

Keeps well, indefinitely (I just had a bottle that was made two years ago, and it was like a liquid honey).

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

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