

World's Best Kahlúa



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 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 bean and scraped vanilla bean inside and Taster's Choice. Cook, 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 bean. 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 **meijer**

Debbie Spangler ~ Certified Personal Chef

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