

Homemade Kahlua

A wonderful replacement for an expensive liquor

Ingredients:

2 Cups water

4 Cups sugar

2 oz instant coffee granules (**need to convert this to teaspoons**)

2 Cups vodka

8 oz Goodman's Vanilla

1 oz Goodman's Chocolate (optional)

Quantity: 2 quarts

Preparation:

Bring water and sugar to a rolling boil in a large pot. Stir and boil 2 minutes. Add coffee granules.

Remove from heat, stir until well dissolved. Let cool completely.

Add vodka and vanilla, stirring well. Bottle in dark bottles and store tightly capped for 2 weeks before using. Use as you would the commercial variety.

Serving suggestion:

1 jigger Kahlua, 1 jigger half and half added to a mug and fill remainder with coffee.