



FROM THE DESK OF
BISHOP JUAN ROBERTO DOMINGUEZ

VANILLA EXTRACT

May 14, 2019

For Mrs. Alvarez,
who has apparently
decided the grocery
store is extortion.

You will need:

- 1 Bottle of your choice of alcohol
(I use 1.75 Liters of Evan Williams Bourbon)
- 4 Ounces of Madagascar Vanilla Beans
- A clean Glass Bottle with tight fitting lid (optional)
- A Sharp Knife
- Cutting Board
- Time, more than you think

Yes, this one.
No, the expensive
bottle is not
necessary.

To make it:

- Split each vanilla bean lengthwise with the tip of a sharp knife
 - Do not scrape the seeds out, leave everything in the pod.
 - If the beans are too long, cut them in half.
- Place all four ounces of beans into the bourbon and submerge them completely.
- Close bottle tightly and store in a cool dark spot for 3 months to start
 - Give the bottle a gentle shake when you remember.

Light and
heat are the
enemies of
good vanilla.

When is it ready?

- 1 Bottle of your choice of alcohol

At 3 months, it starts becoming vanilla like

At 6 months, the flavor starts to deepen and you begin to understand why you made it for yourself

At 1 year, you hide the bottle from guests.

The color will deepen with time, and the aroma will become richer and more complicated. My Bourbon version develops notes of caramel, toasted oak and something that reminds me of chocolate.

A teaspoon is NEVER enough, though I have never known a cake to suffer because of generosity

Sebastian thinks
six months is
sufficient.
Sebastian is wrong.

Gentle Reminders from Dominguez

Do not throw the beans away when the bottle begins to empty, add more of the base.

Keep all beans submerged.

Take what you need from the bottle after it has aged.

* Do not
throw the
beans away.

VARIATIONS:

Vodka - clean and simple.
Rum - warm and rich. Good with
bananas, brown sugar, and spice.
Brandy - soft fruit and warmth.
Gin - floral and unusual.
The bean is the same.
What surrounds it changes
what you notice.

ALCOHOL-FREE OPTION:

For approx. 8 ounces, combine:
6 oz. food grade vegetable glycerin
2 oz. distilled water
¼ oz. Madagascar vanilla beans
Split the beans, submerge, and store
in a cool, dark place. Give it at least
six months. Nine is better.
Slightly sweeter. Use the same amount.

NOTES:

The best things in life ask for time. Give it. — J.R.D.