

Community Cookbook

Coffee Liqueur

Submitted by Mary Sholler

This recipe was given to my mother by Dorothy Hood, a longtime Maderan. Dorothy's name for this recipe was Kahlua.

Ingredients

- 1 5th of Bourbon
- 1 pint of boiling water
- 3 cups of sugar
- 1 2 oz jar of instant coffee (less 2 1/2 tablespoons)
- 1 vanilla bean split in half

Directions:

1. Combine 1/2 the water and sugar to make a syrup
2. Dissolve instant coffee in remaining water
3. Combine both mixtures and stir, add bourbon
4. Pour into 1/2 gallon jug and drop in both halves of the vanilla bean
5. Let stand 2-3 weeks, then bottle.

