

SIMPLE
HOMEMADE
RECIPES



SEASONAL
RITUALS
A KINDER LIFE

OLD CROW KITCHEN

RECIPES FOR A MORE MEANINGFUL HOME

HOMEMADE Vanilla Bean Paste

Rich flavor. Real ingredients. A pantry staple worth making.

INGREDIENTS

- 4 ounces whole vanilla beans
- 1 3/4 cups vodka or rum
(80 proof)
- 1/2 teaspoon xanthan gum
- 1/2 cup water (optional,
to thin the paste if you prefer)

INSTRUCTIONS

1. Cut the vanilla beans into small pieces.
2. Add the vanilla beans, vodka or rum to a high-powered blender or food processor. Blend until the beans are finely broken down.
3. Add the xanthan gum and blend again until thick and smooth.
4. If you prefer a thinner paste, add up to 1/2 cup of water a little at a time and blend until you reach your desired consistency.
5. Transfer to a clean jar with a tight-fitting lid.

TIPS & NOTES

- Use high-quality vanilla beans for the best flavor.
- Store in a clean, airtight jar. Keep in a cool, dark place or refrigerate.
- Use in cakes, cookies, frostings, custards, ice cream, and any recipe where you want rich vanilla flavor and beautiful vanilla bean specks.



*Homemade
Always Tastes
Better*
♥

MAY YOUR HOME BE FILLED WITH GOOD THINGS.