

Bourbon Vanilla Bean Paste

<http://userealbutter.com/2016/11/27/bourbon-vanilla-bean-paste-recipe/>
slightly modified from [this recipe](#)

6 whole vanilla beans*
1/2 cup agave nectar**
2-3 tbsps bourbon***

* I order organic vanilla beans in bulk from [Vanilla Saffron Imports](#).

** You can also make 1/2 cup of simple syrup. Measure equal parts water and sugar (for example, 1/3 cup water and 1/3 cup sugar) and place them in a small saucepan over medium-high heat. Stir to dissolve the sugar and bring the liquid to a boil for a minute. Turn off the heat and let cool. Measure 1/2 cup to use for the recipe.

*** Using the agave nectar, my vanilla bean paste was really thick, so I stirred in 3 tablespoons of bourbon to loosen the consistency. If you use simple syrup instead, start with 1 tablespoon then add more as needed. If you don't want to use bourbon, you can use (pure) vanilla extract instead.

Cut the vanilla beans into 1-inch pieces. Place the vanilla beans, agave nectar (or simple syrup), and bourbon (or vanilla extract) in a food processor and purée. Strain the mixture through a sieve, pressing to extract all of the liquid out (it will be gooey). [Note: Place the solids in a jar with vodka and store in a dark, cool place for 2 months to make your own vanilla extract. Shake it occasionally.] Stir in more bourbon (or vanilla extract) to achieve desired consistency. Store in a jar on the counter. Makes 1/2 cup.

Use in place of vanilla extract (1 to 1 substitution) or use 1 tablespoon of paste in place of 1 vanilla bean in your recipes.