

Coffee Liquor

Makes ~3 cups : 5 min prep, 12hr chill

Ingredients:

- ¼ cup **fine** ground coffee beans
- 2¼ cups water, divided
- 1 cup turbinado sugar
- ½ tsp pure vanilla extract
- 1½ cups light rum

Instructions:

- Brew **coffee** by combining grounds and 1 1/4 cup room temp water into a sealable glass jar, shaking it, then move to the refrigerator to chill.
- To a separate sealable glass jar, add sugar and cover with 1 cup boiling water, stir until dissolved. You've just made your **syrup**.
- Move this mixture to the refrigerator as well. Let everything cool & steep in the fridge for 12 hrs.

After 12 hrs:

- Strain brewed coffee through a coffee filter into the jar containing your syrup.
- Next, add vanilla and rum to the jar
- Shake or stir to combine & funnel into a sealable bottle.
- Liqueur keeps in the fridge for about 1 month or longer but use your own judgment on that one.

recipe notes:

- I encourage the use of turbinado sugar but it's totally fine to use natural cane sugar instead.
- The original recipe suggested a whole vanilla bean, steeped for 3 days then removed. I didn't have one on hand and didn't want to spend the money so I just added extract instead.
- Add different herbs & flavors as you please.

what you learn:

- You're going to crush espresso martini season.