



Vanilla!

The flavor of the orchid gods! I have been very fortunate to have been to the three regions that most of the world's vanilla is harvested. This picture is from the jungles of Madagascar outside of Nosedy Be. You can also see they had cinnamon bark and coffee beans for sale. A large package of about 25 beans was \$5 US. Once back on the ship my cabin was so aromatic! You could just follow your nose and there was the home of the ship's guest chef!

A few months prior to Madagascar I was in Tahiti. The grand market has bundles and bundles also for sale. The Madagascar beans are just about double the plumpness! During the world cruise in 2010

we stopped past Mauritius island in the Indian ocean where I stopped around the miles of plantation orchids producing vanilla.

Pure Vanilla Extract

Yield: 12 ozs

2 large	vanilla beans, split
12 oz	bourbon
1	bottle (see type in blog)

Using a heavy bottomed bottle, place vanilla into the bottle. Top with bourbon. Shake once a week for 3 months.