

BANANA LIQUEUR

Makes 4 cups (can be doubled or tripled)

Ingredients:

- 2 medium-size bananas (1 cup)
- 1 teaspoon vanilla extract
- Or* 2-inch length of vanilla bean
- 1 cup sugar syrup*
- 3 cups vodka or Cacique guaro

Mash bananas; add vanilla and cooled sugar syrup to spirit and mix with bananas. Shake gently. Steep 1 week. Strain and filter. May be consumed now, but will have a richer flavor if allowed a 2-3-month maturing time.

* Sugar syrup makes 1 cup

- 1 cup white granulated sugar
- $\frac{1}{2}$ cup water

Mix sugar and water and bring to boil, stir until all sugar is dissolved and mixture is clear. Always cool before adding to alcohol, as heat causes alcohol to evaporate.

Source: "homemade liqueurs" by Dona and Meilach