

## AMARETTO

1 cup water

1 cup sugar

½ cup packed brown sugar

2 cups vodka

2 Tbsp. almond extract

2 tsp. vanilla extract

Bring the water, sugar, and brown sugar to a boil in a medium saucepan over medium heat. Boil until sugar dissolves, stirring occasionally. Remove from heat and let stand for 10 minutes. Stir in vodka and flavorings. Pour the Amaretto into a bottle and seal tightly. Let stand for 2 to 4 weeks before serving. Store for up to 6 months.