

DESSERTS

Vanilla, the Perfect Flavor?

Source: Saveur

I won't lie: I go through vanilla like some people go through milk. It holds pride of place over the almond extract and buckwheat flour in the pantry, is a perpetual gift in my Christmas stocking, and finds its way into pretty much everything I make. Steel-cut oatmeal with dried fruit and nuts? Check. Chocolate chip cookies? Check. *Tarte Bourdaloue*? Check.



Photo: acfow/Flickr

Like the milk enthusiasts who choose only top-of-the-line, organic milk for their daily consumption, I am of the opinion that just any old vanilla just won't do. Only Nielsen-Massey's [Madagascar Bourbon Vanilla](#) fits my bill. It's subtle without crossing over into wimpy and smooth without becoming syrupy. Plus, the company has been around since 1907—I'd say 100-plus years is long enough to perfect the art of vanilla making, wouldn't you?



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