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**EDITOR'S PICK**



## Cooler than cool

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In the food world true secrets are rare. Food is created; food is eaten. Diners can discern quality astute palates can even detect ingredients, then rush home to reproduce recipes from taste. But every once in a while a secret exists. The cat is still in the bag about Minus 8.

This ice wine vinegar started out as a hobby of two Canadian foodies; now its a cult.

The identities of the originators remain top secret. They choose to remain anonymous, zealously protecting themselves from crazed foodies desperate for the pricey vinegar.

Nor does anyone know exactly where the vineyards or the vinegar, named for the temperature at which the frozen grapes are picked (-8 Centigrade), originates, though various Web sites allude to the Niagara Falls, Ontario, area.

Just released to the retail market in May, a few of the 5,000 bottles have made their way to Texas, each hand-numbered with an accompanying neck tag.

Quite tony, the liquid gold can be drizzled over entrees, incorporated into marinades or sipped as a digestive.

At The Bank restaurant in Hotel Icon, chef Bryan Caswell drizzles the nectar from time to time.

Recently we have been doing a pre-dessert of brle of watermelon with ice cold Minus 8. Outrageous flavors for only four ingredients, says the chef.

**- J.S.**