

# MINUS8



## COFFEE SHRUB SPRITZER

### Ingredients

1 ½ cups Maple8 Vinegar  
1 ½ cups coarsely ground espresso coffee  
6 tbsp. agave syrup  
6 tbsp. maple syrup  
Chilled sparkling water, for serving

### Instructions

Make the shrub: In a medium bowl, combine the Maple8 vinegar with the coffee and ½ cup water, cover with plastic wrap, and let sit at room temperature for at least 6 hours or overnight. Pour the liquid through a fine sieve lined with cheesecloth into another bowl and then stir in the agave and maple syrups. Store the coffee shrub in an airtight glass container in the refrigerator for up to 4 weeks.

To serve: In a chilled 12-oz. glass filled with ice, add 3 tablespoons coffee shrub, top with 4 ounces sparkling water, and stir to combine.