



MINUS8
VINEGAR & VERJUS

RECIPE CARD

APPLE 8 SWIZZLE



APPLE8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre

Apple 8 is apple cider vinegar that tastes like fresh pressed apple cider. Amazing in cocktails, savoury foods, and desserts.



Ingredients: 2 oz spiced rum
½ oz maple syrup
½ oz Amaretto (almond liqueur)
2 oz Apple 8 vinegar
2-3 dashes Angostura bitters
Crushed ice
Apple slice for garnish

- Method:**
- Fill a collins glass halfway with crushed ice.
 - Add rum, maple syrup, Amaretto, and Apple 8 vinegar.
 - Using a swizzle stick, swizzle the drink until well mixed and the glass turns frosty.
 - Top with bitters and additional crushed ice.
 - Garnish with apple crisp and serve.

Apple Crisps

Squeeze the juice of ½ a lemon into a bowl and dilute with a little water. Using a mandolin, slice apples thinly to a thickness of about ¼-inch. Dip the slices into diluted lemon juice as soon as you cut them to stop discoloration. Mix ½ cup water and ½ cup sugar in a pan. Place the slices into the syrup and boil. Remove the fruit, place on parchment and dry in the oven at 200°F for 4 hours, turning once half way through.