



MAPLE 8 FIG, BOURBON, CIDER SMASH



MAPLE 8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Barrel fermented maple syrup vinegar, made from the best tasting Québec syrup. Maple syrup was made into wine, then into vinegar, and then aged for years in oak barrels.

- ¼ cup apple cider
- 1 tsp orange zest + 2 tablespoons juice
- 1 tbsp fig preserves
- 2 oz bourbon
- 1 tsp Maple 8 Vinegar
- Sparkling water, for topping
- Fresh figs, for serving



- Method:**
- In a cocktail shaker, combine the apple cider, orange zest, orange juice, fig preserves, bourbon, and Maple 8 Vinegar.
 - Shake to combine.
 - Strain into a glass filled with ice.
 - Top off with sparkling water and garnish with a fresh fig.