



MINUS8
VINEGAR & VERJUS

RECIPE CARD



MAPLE8 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.



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.

BOURBON PUMPKIN SHRUB COCKTAIL

For the shrub

1.5 oz can pumpkin puree
1 cup granulated sugar
2 tsp ground cinnamon
¼ tsp ground ginger
6 oz Apple 8 Vinegar
6 oz Maple 8 Vinegar

For the cocktail (makes 1 cocktail)

1.5 oz bourbon
1.5 oz pumpkin shrub
1 tsp real maple syrup
ginger beer



Method: To make the shrub

- Add all ingredients to a glass container (I used a mason jar), seal, and shake to combine.
- Put the jar into the fridge for 24 hours.
- After 24 hours, shake to recombine and strain the solids through a sieve (it's okay if some of the puree makes its way through). The shrub will keep in the fridge for about 2 weeks.

To make the cocktail

- Add bourbon, pumpkin shrub, and maple syrup to a rocks glass.
- Stir to combine.
- Add ice and top with ginger beer.