



**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.

## CHERRY VANILLA MAPLE SHRUB

You can omit the Whiskey to make it a Mocktail



### Ingredients:

#### SHRUB:

- 2 cups stemmed sweet cherries
- ½ vanilla bean
- ½ cup maple syrup
- ½ cup Apple 8 vinegar
- 1 tbsp Maple 8 Vinegar

#### COCKTAIL:

- Shrub
- Soda Water
- Ice
- 1 shot glass of Whiskey

### Method:

#### SHRUB:

- Place the cherries in a large jar or bowl (it's fine to leave the pits in).
- Add the vanilla and maple syrup, and use a muddle stick mash the cherries to a pulp.
- Stir in the vinegars.
- Cover and let the shrub sit for 24 to 48 hours.
- Strain the shrub, pressing on the solids to extract all the good stuff. Discard the pulp.
- Pour the shrub into a jar or bottle and store in the refrigerator. It should keep for at least 1 month.

#### COCKTAIL:

- Mix 1 part Shrub to 4 parts soda water, add shot of Whiskey. Serve over ice.