



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
- 2 tbsp Apple 8 vinegar
- 2 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.