



COFFEE SHRUB SPRITZER WITH MAPLE 8



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.



Shrub

- 1½ cups Maple 8 Vinegar
- 1½ cups coarsely ground espresso coffee
- 6 tbsp. agave syrup
- 6 tbsp. maple syrup

Spritzer

- 4 oz. chilled sparkling water
- 3 tbsp coffee shrub

Method: To make the shrub

- In a medium bowl, combine the Maple8 vinegar with the coffee and ½ cup water
- Cover with plastic wrap, and let sit at room temperature for at least 6 hours or overnight.
- Pour the liquid through a fine sieve lined with cheesecloth into another bowl and then stir in the agave and maple syrups.
- Store the coffee shrub in an airtight glass container in the refrigerator for up to 4 weeks.

To make the Spritzer

- In a chilled 12-oz. glass filled with ice
- Add coffee shrub
- Top with sparkling water
- Stir to combine.