



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## HABANERO IP8 BEER MUSTARD



### IP8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre  
Beer vinegar in the style of India Pale Ale is made with an additional blend of aromatic hops and icewine grape must from our naturally frozen grapes.

Serves: 4

Prep Time: 20 min

Cooking Time: 35 min

**Ingredients:** 1½ pounds red potatoes, peeled and halved  
4 slices of turkey bacon  
¼ cup of reduced-sodium chicken broth  
3 tbsp of IP8 Beer Vinegar  
1 tsp coarse grained mustard  
1 tsp sugar  
1 tsp paprika  
½ tsp mustard powder  
2 tsp chopped fresh parsley

#### Method:



- Put the potatoes in a large saucepan; add enough water to cover. Bring to a boil. Reduce the heat and cook, partially covered, until fork - tender, about 20 minutes
- When cool enough handle, cut the potatoes into bite size chunks and put in a large bowl.
- Meanwhile, cook the bacon in a medium nonstick skillet until crisp. Drain on paper towels and coarsely crumble over potatoes. Add enough olive oil to the bacon drippings to equal 2 teaspoons.
- Heat the oil mixture in the same skillet set over medium heat. Add the onion and cook, stirring, until softened, about 4 minutes.
- Stir in the broth, Ip8 vinegar, coarse grained mustard, sugar, paprika, and mustard powder; bring to a simmer. Pour the hot dressing over the potatoes; toss gently and let stand, covered, until some of the dressing is absorbed, 2-3 minutes. Sprinkle with the parsley and serve hot or warm.