



MINUS8
VINEGAR & VERJUS

RECIPE CARD

MAPLE 8 MEAT MARINADE



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.

Serves: 4

Prep Time: 25 min

Cooking Time: 0 min

Ingredients: 2 tablespoons soy sauce
1 tablespoon tomato sauce (ketchup)
2 teaspoons Maple 8 Vinegar
1 teaspoon sesame oil



Method:

- Combine meat of choice and ingredients and toss well.
- Refrigerate for 10 minutes.
- Barbecue, basting with leftover marinade.