



MINUS8
VINEGAR & VERJUS

RECIPE CARD

MAPLE 8 PUMPKIN BUTTER VINAIGRETTE



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.

Makes: $\frac{3}{4}$ cups

Prep Time: 5 min

Ingredients:

2 tbsp Maple Pumpkin Butter
1 medium Shallot, diced
 $\frac{1}{4}$ cup Maple 8 Vinegar
 $\frac{1}{3}$ cup Olive Oil
 $\frac{1}{2}$ tsp Dijon Mustard
Kosher Salt and fresh Black Pepper to taste



Method:

- Add all ingredients to a jar with lid, seal, shake vigorously to fully combine.
- Alternatively the dressing may be combined in a blender to fully emulsify.
- Store extra dressing sealed in the refrigerator.