



MINUS8
VINEGAR & VERJUS

RECIPE CARD

MAPLE BRIX VERJUS MEAT MARINADE

Can be used on Chicken, Beef, Pork



MAPLE BRIX VERJUS

SMALL BATCH VERJUS | 500 ml

Minus 8 wine grapes are hand-picked and pressed to make premium verjus. This sour and fruity juice is blended with the best Québec maple syrup specially made for us.



Ingredients:

- 1/4 cup soy sauce
- 2 tbs Brown Sugar
- 3 tbs Maple Brix Verjus
- 1 tbs Sesame oil
- 1 tbs Vegetable oil

Method:

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



Ingredients:

- 1/4 Cup Bourbon
- 1/4 Cup Low Sodium Soy Sauce
- 2 Tbs Pure Maple Syrup
- 2 tsps Maple Brix Verjus
- 3-4 Cloves of Garlic, Minced
- 2-3 Green Onions, Minced.
- 3 Tbs Vegetable Oil
- 1/2-1 tsp Salt
- 1 tsp. Pepper

Method:

- Mix all ingredients together.
- Marinate steak in container and refrigerate for 8 hours or overnight.
- Remove steak from marinade and grill over medium-high to high heat until desired done