



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**



## 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.

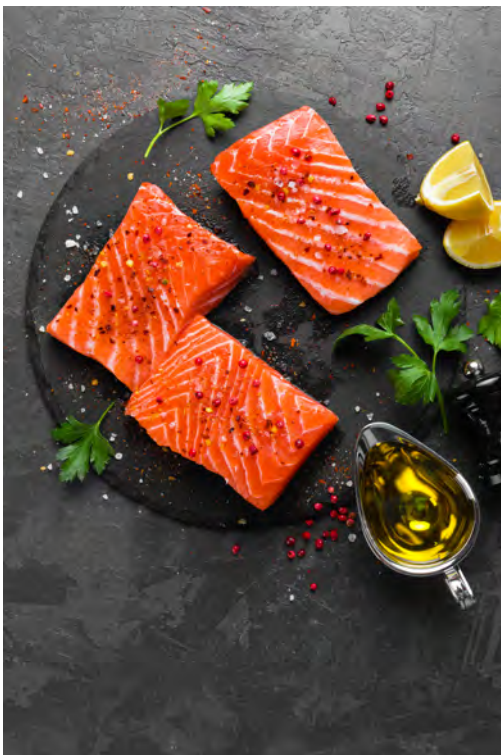


## MAPLE BRIX VERJUS

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.

# MAPLE DIJON SALMON

**Ingredients:** 4 4 oz salmon fillets  
¼ cup maple syrup  
¼ cup Dijon mustard  
2 tablespoons olive oil  
2 garlic cloves, minced  
Salt and freshly ground black pepper  
Maple Brix Verjus or Maple 8 Vinegar for Finishing Drizzle



### Method:

- Preheat the oven to 400°F.
- In a large bowl, whisk maple syrup, mustard, garlic and a drizzle of oil. Season with salt and pepper to taste.
- Coat salmon with mixture and allow to sit in the refrigerator for 15 to 20 minutes.
- Arrange fish on a lined baking sheet and bake at 400°F for 10 to 12 minutes, or until salmon is cooked through.
- Plate and drizzle with either Maple Brix Verjus or Maple 8 Vinegar on Salmon.
- Can store in the refrigerator for up to 3 days.