



MINUS8
VINEGAR & VERJUS

RECIPE CARD

SUMMER FRUIT SHRUB COCKTAIL



MINUS8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.

Serves:4

Prep Time: 50 min

Cooking Time:10 min

Ingredients: ¾ cup sugar
 1½ pounds ripe fruit (such as peaches, strawberries or cherries)
 3 tablespoons Minus 8 Vinegar
 6 ounces spirit of choice
 2 ounces fresh lemon juice
 Slices of lemon and lime
 Mint for garnish



Method:

- Bring sugar and ½ cup water to a boil in a medium saucepan.
- Slice fruit into medium pieces, reserve a few pieces for serving and add remaining to pan.
- Reduce heat; simmer 10 minutes.
- Remove from heat and let sit 30 minutes.
- Strain syrup into a bowl; stir in Minus 8 vinegar.
- Cover and chill shrub.
- For each cocktail, shake 2 oz. shrub, 1½ oz. spirit of choice, and ½ oz. lemon juice in an ice-filled cocktail shaker until frosty.
- Strain into an ice-filled glass.
- Garnish with some reserved fruit and mint leaves.