



MINUS 8
VINEGAR & VERJUS

RECIPE CARD



8BRIX VERJUS

VERJUS Red or White | 500 ml
Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.



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.

VERJUS SAUCES

Mignonette Sauce for Oysters and Shellfish

Finely chopped shallots, season with salt and fresh pepper
Combine with Red 8 or White 8 Brix Verjus



Maple Brix Sauce

- 60 ml cup fresh lime juice (2 or 3 limes)
- 35 ml Maple Brix Verjus
- 3 tbsp sugar
- 150 ml lukewarm water
- 80 ml fish sauce
- 2 chiles, thinly sliced and pounded with a pinch of salt and 1 clove garlic, minced

Melt the butter, sugar and Maple Brix over low heat. Stir in heavy cream and heat until boiling. Remove from heat and serve immediately.



Use for dressing / dipping with seafoods and fresh raw lettuces and vegetables.



RED 8 BRIX TURKEY GRAVY

Can be adapted to Veal stock or Beef gravy



8 BRIX VERJUS

VERJUS Red or White| 500 ml

Verjus is made with juice from our naturally frozen icewine grapes. Pure juice from premium wine grapes, hand-picked at many ripening intervals are blended for flavour and balance.



Ingredients

- 3 quarts Turkey Stock
- 400 ml dry red wine
- 100 ml Red 8 Brix Verjus
- 2 shallots, coarsely chopped
- 1 stick unsalted butter
- ½ cup all-purpose flour
- ¼ cup reserved turkey pan drippings
- 1 teaspoon Asian fish sauce, plus more for seasoning
- ¼ teaspoon Worcestershire sauce, plus more for seasoning
- Kosher salt Pepper

Step 1

In a large saucepan, combine the turkey stock, verjus, wine and shallots and bring to a simmer. Cook over moderate heat, stirring occasionally, until reduced by half, about 45 minutes. Strain the stock into a large bowl. Wipe out the saucepan.

Step 2

Melt the butter in the saucepan. Add the flour and cook over moderate heat, whisking frequently, until deep golden, 4 to 5 minutes. Whisk in the strained stock, and the reserved turkey pan drippings and bring to a simmer. Cook over moderately high heat, whisking occasionally, until the gravy is thickened, about 5 minutes. Stir in the 1 teaspoon of fish sauce, and ¼ teaspoon of Worcestershire sauce and season with salt and pepper and more Red 8 Brix verjus to taste.



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VERJUS SAUCES



Sabayon Sauce

- 6 egg yolks
- 1/2 cup super fine sugar
- 2/3 cup White 8 Brix Verjus

Place the egg yolks and sugar in a heatproof bowl over a saucepan and of hot, not boiling water. Whisk mixture until pale and foamy. Gradually pour in the White 8 Brix, whisking the mixture continuously. Once all whisked in continue whisking until the sauce becomes very pale, thick and light. Serve immediately

Orange and Clove Sauce

- 600ml fresh orange juice or blood orange juice
- 2 whole cloves, crushed
- 1 tsp brown sugar
- 60ml olive oil
- 25ml White or Red 8 Brix or Maple Brix

Butterscotch Sauce

- 1/3 cup and 1 tbsp unsalted butter
- 1 1/4 cups dark brown sugar
- 2 tbsp Maple Brix
- 2 tbsp corn syrup
- 1/3 cup heavy cream

Melt the butter, sugar and Maple Brix over low heat. Stir in heavy cream and heat until boiling. Remove from heat and serve immediately.