

SWEET

GEGENBAUER ELDERBERRY VINEGAR & *juniper gastrique*

INGREDIENTS

| | |
|---|---|
| ½ | CUP GEGENBAUER ELDERBERRY VINEGAR |
| 1 | CUP RED WINE VINEGAR |
| 4 | CUP WHITE SUGAR |
| 1 | TABLESPOON CRUSHED CUBE SELECTION JUNIPER BERRIES [IN CHEESECLOTH SACHET] |
| | PINCH SALT |



Combine all ingredients together in sauce pan.

Boil for 5 minutes and remove sachet, pressing out liquid with the back of a spoon, discard sachet.

Continue to reduce until liquid is the consistency of maple syrup, about 10 minutes.

Great as a drizzle on roasted squash or fresh berries. Use as a finishing glaze on game meats such as venison, duck or quail.

RECIPE BY **ZAK WALTERS**

cube