



## CITRUS WHEAT BEER MIGNONETTE

### INGREDIENTS

- 1 cup Belgian wheat beer
- ½ orange, segmented and juiced
- 1 fl oz apple cider vinegar
- 6 leaves basil, hand torn
- ½ ts chili flakes

### METHOD:

1. See the video for orange segment technique: <https://youtu.be/LgpdWPGJhKs>
2. Add the beer to a small pot and reduce by no more than half.
3. Allow to cool.
4. Rough chop the orange segments, then add to a mixing bowl.
5. Squeeze juice from the orange.
6. Tear the leaves of basil into the mixture.
7. Add the chili flakes.
8. Mix well, refrigerate for 30 minutes before serving.

Yield: 1.5 cups

Shelf life: 5 days.