

RECIPES

Salad Chef Antoine (2 - 4 servings)

- Iceberg lettuce
- 3 tablespoon Wild Grape Wine Vinegar La Tradition
- 2 tablespoon extra-virgin oil, sort to taste
- 1 teaspoon Beer Mustard La Tradition
- 1/2 teaspoon sugar
- 1 onion, thinly small round sliced
- 1 apple, thinly small round sliced
- 1/2 banana, thinly small round sliced
- 3 red sweet pepper, thinly sliced
- kitchen salt, to taste
- ground black pepper, to taste

Mix well.

Chicken or Rabbit Liver, Tossed in Vinegar (2 servings)

- Chicken or rabbit liver
- 1 green onion, minced
- 2 tablespoon Maple Wine Vinegar La Tradition
- oil, sort to taste
- cos lettuce, thinly sliced
- salt, pepper

In a saucepan, brown green onion in oil and seize liver on each side. Then transfer on cos lettuce. Make sauce by adding Maple Wine Vinegar in saucepan. Pour sauce on liver. Add salt and pepper, to taste.

Cabbage Salad (2 - 4 servings)

- Cabbage, thinly sliced
- 5 tablespoon Beer Vinegar La Tradition
- 5 tablespoon oil, sort to taste
- 1 teaspoon Beer Mustard La Tradition
- teaspoon sugar
- 1 clove garlic, minced
- 3 teaspoon salt
- ground black pepper, to taste
- cayenne pepper, to taste
- few drops of Worcestershire sauce

Mix well.

Chicken in Vinegar Sauce (4 servings)

- 1 Chicken or 4-6 chicken legs
- 1 apple, sliced
- 1 onion, sliced
- 1 clove garlic, sliced
- fresh mushrooms, sliced
- 1 teaspoon curry
- 1 teaspoon paprika
- 3 teaspoon cayenne pepper
- 1 teaspoon Beer Mustard La Tradition
- 2 teaspoon salt

Sauce Ingredients

- 2 tablespoon Wild Cherry Wine Vinegar La Tradition
- 3 tablespoon Madère wine
- 1 1/2 tablespoon Chasseur sauce mix
- 1/3 cup water

Sauce : Add water to Chasseur sauce mix and add Madère wine and Wild Cherry Wine Vinegar. Mix well. Reserve.

Chicken: Insert garlic in different places under chicken's skin and cover with mixing of curry, paprika, cayenne pepper, beer mustard and salt. Put in a stewpan with pieces of apple, onion, garlic and mushrooms. Add reserved sauce. Cover stewpan and cook in oven at 375oF for 1 1/2 hours.

Avocado and Tomato Salad (2 - 4 servings)

- 1 Ripe avocado, sliced
- 3 tablespoon Maple Wine Vinegar La Tradition
- 2 tablespoon oil, sort to taste
- 2 tomatoes, sliced
- 1 onion, thinly small round sliced
- salt
- ground black pepper, to taste

Mix well.