



Marinated Vegetables
with Rhubarb Vinegar



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**An easy way to serve a selection
of vegetables.**

1 Red onion – quartered

1 small zucchini sliced lengthways with a potato peeler

1 small aubergine sliced thinly in rounds

1 bunch asparagus

You can use any vegetables really!

Heat up your café style sandwich toaster, foreman grill or steak pan and cook the vegies in some olive oil. In a bowl mix 2 tablespoons olive oil, 3 tablespoons RhuBru Rhubarb Vinegar, 1 teaspoon crushed garlic, fresh ground pepper to taste, a pinch of dried basil and a ¼ teaspoon of Kecap Manis (or brown sugar if you prefer). Finally add some torn fresh basil leaves. Add vegetables as they are cooked and toss in marinade.

Serve marinated vegetables with steak, pork chops or on a cheese or antipasto platter.

Try Rhubarb Vinegar as:

- a base for a vinaigrette
- a deglaze for roast meat or roast vegetables
- a splash in poached stone fruit
- a mellow replacement for balsamic vinegar
- a sprinkle on traditional fish and chips