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EATING AROUND

Boutique Vinegar

April 1, 2004; Page D3



The much-sought after **Minus 8** vinegar

The makers of Minus 8 vinegar, a much-touted item on high-end restaurant menus, wish to remain anonymous. That's because foodies have banged on the door of their Ontario, Canada, home seeking the elixir the couple will only sell to chefs. Such is the state of vinegar lust these days, as the condiment gains the prestige formerly reserved for olive oil. Chef Mark Tarbell shells out \$123 for three ounces of a balsamic aged about 75 years. Think of that next time you spit out a wine complaining it tastes like vinegar.

* * *

RESTAURANT: Prime Steakhouse, Las Vegas

ON THE MENU AS: Double Cut Pork Chop with Minus 8 Glazed Pearl Onions

PREPARATION: Pearl onions are slowly cooked, then finished with Minus 8 vinegar. Served with a grilled pork chop.

PRICE: \$36, as a special

* * *

RESTAURANT: Tarbell's Restaurant, Phoenix

ON THE MENU AS: Housemade Mozzarella with Baby Arugula and Organic Dates with Extra Virgin Olive Oil and Aged Balsamic

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