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Maple Mustard

Mix together equal parts of prepared stone ground mustard and maple syrup. Use as a dip for pretzels, glaze for ham, or as a fat-free salad dressing.



Maple Butter - Use as a spread on warm homemade biscuits or bread.

Bring 1 cup maple syrup to a boil for 5 min. Remove from heat and add 1 stick butter. Allow butter to melt. Pour mixture into bowl and beat until cool and thick. Store in airtight container for several weeks.



Maple Popcorn

Boil 2 cups maple syrup to 260 degrees. Butter the upper inner edge of the pan to prevent boil over. Pour hot syrup over 6-8 cups of freshly popped corn. Mix well with wooden spoon. Enjoy warm or cooled. May also form into balls when cool enough to handle with buttered hands.



Chewy New England Maple Cookies

Mix together:

1 1/2 C flour

2 t baking powder

1/2 t salt

1/2 C shortening

1 C brown sugar

1 egg

1/2 C maple syrup

1 C coconut

Spoon dough onto greased coolie sheet and bake for 10-12 min at 375 degrees.

Auntie's Maple-Apple Salmon

4 salmon fillets
1/3 C maple syrup
1/3 C apple juice
1/3 C soy sauce

Combine liquid ingredients and soak salmon in mixture for one hour or more. Grill or broil salmon, basting and turning until flaky. Do not overcook.



Jack Wax – a chewy, taffy-like candy.

Heat syrup to 234 degrees (22-28 degrees above the boiling point of water). Drizzle with a ladle over packed, clean snow. After the syrup stiffens twirl with a fork and eat. Traditionally served with sour pickles.



Maple Crème Brule – serves 4

1/2 C maple syrup
3 large egg yolks
1 large egg
1 1/2 C heavy cream
1/2 C whole milk
Granulated maple sugar

Whisk maple syrup, yolks, and egg in a medium bowl to blend. Combine cream and milk in a heavy pan and bring to boil. Gradually whisk hot cream mixture into yolk mixture. Divide into 4 custard dishes. Set dishes in roasting pan. Add enough hot water to come 1/2 way up sides of dishes. Cover pan with foil and bake a 325 degrees until set in center (about 55 min). Chill uncovered about 5 hours before serving, top with maple sugar and burnish carefully with a blow torch or broil 2 min until sugar melts.



Try these ideas:

Make a glaze for carrots or squash with maple syrup and butter.

Make these sauces to pour over ice cream:

1. Four ounces of softened cream cheese blended with 1/4 C of warm maple syrup.
2. Warm maple syrup with a small amount of rum and chopped walnuts.
3. Maple syrup blended with marshmallow cream.

Find more Maple Recipes here: <http://maple.dnr.cornell.edu/recipes.htm>