

NY MAPLE: Taste the Tradition

Maple Sweet Recipes to try at Home

Easy Maple Butter

Ingredients:

$\frac{1}{2}$ cup soft butter

$\frac{1}{4}$ cup **NYS Maple Syrup**

In a food processor, whip butter until creamy. Gradually add the maple syrup and whip until the mixture is smooth. This maple butter is delicious served on waffles or spread on thin, rolled crepes.

Chicken w/Soy Maple Glaze

Ingredients:

4 Boneless skinless chicken breasts

2 cups Pure NYS Maple Syrup

1/4 cup Lite Soy Sauce

1 cup Water

1/4 NYS granulated Maple Sugar

2" piece of Fresh Ginger, sliced

3 whole cloves Garlic

4 stars Star Anise

2 tbsp Whole Coriander

Add all ingredients to a sauce pan and simmer for 20 minutes. Strain through fine mesh sieve. Pan sear four boneless chicken breasts (or 1-1 1/2 lb. pork tenderloin or 24 large sea scallops). Preheat oven to 325°F. Please seared breasts in shallow baking pan and pour glaze on time, basting with glaze every five minutes; and bake uncovered for 15 minutes or until done.

*Developed by Chef Jason Baker,
JT Bakers, Greenwich, NY*

Cranberry Maple Butter

Ingredients:

$\frac{1}{2}$ cup water

12 oz. cranberries; fresh or frozen

$\frac{1}{2}$ cup **NYS Maple Syrup**

6 Tbsp. brown sugar

$\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. vanilla

Combine the water and cranberries in a large saucepan. Bring to a boil; cover, reduce heat and simmer for 5 min. or until the berries pop. Process the cranberry mixture until smooth. Combine cranberry mixture with maple syrup, sugar, and cinnamon and bring to a boil. Reduce heat, simmer, uncovered, 25 min. or until mixture is thick. Stir frequently. Stir in vanilla. Cool and store in the refrigerator up to 2 months.

Maple Glazed Carrots

Ingredients:

6 medium carrots

3 tbsp Pure New York State Maple Syrup

3 tbsp butter

$\frac{1}{2}$ tsp ginger

1 tbsp New York State

Granulated Maple Sugar

Salt & pepper to taste

Clean, wash and slice carrots, steam until tender in covered pan. Melt butter. Add maple syrup and ginger to melted butter. Simmer carrots in this mixture until glazed. Sprinkle with maple granulated sugar before serving.



New York State Maple
Producers Association

For more recipes visit:
www.nysmaple.com

Maple Scones



Ingredients:

24 oz Regular Flour
24 oz Cake Flour
8 oz NYS Granulated Maple Sugar
Pinch of Salt
2 3/4 tbsp Baking Powder
18 oz Butter (softened)
5 eggs
24 oz Buttermilk
8 oz Jar of NYS Maple Cream

Preheat oven to 400°F. Combine regular flour, cake flour, salt, and baking powder. Blend in granulated maple sugar, butter, and eggs. Once blended add buttermilk till all ingredients are mixed. Using a 4 oz ice cream scoop arrange on a lightly greased cookie sheet. Bake for 16 to 18 minutes, or until golden brown. Immediately remove from cookie sheet and cover with generous amounts of maple cream.

*Developed by Chris Wickham
Glen Mountain Market, Watkins Glen, NY*

Maple Monkey Bread

Ingredients:

2 (7.5oz packs) Refrigerated Biscuits
1/2 cup melted Butter
Granulated NYS Maple Sugar with cinnamon
1/2 cup NYS Maple Syrup
1/2 cup chopped walnuts (optional)

Preheat oven to 350°F. Spray bundt pan with non-stick cooking spray. Cut biscuits into quarters. Dip in melted butter then roll the dough in the maple/cinnamon sugar and put in bundt pan in layers. Sprinkle chopped nuts in as you go if desired. Combine the remaining butter and maple syrup and pour over top. Bake for 25-30 minutes or until golden brown. Immediately invert onto plate and pull pieces apart to serve.

*Developed by Debbie & Caitlyn Pilc
Williamstown, NY*

Maple Cheesecake Bar

Ingredients:

Maple Short Crust—
3/4 cup softened Butter
1/3 cup NYS Maple Syrup
1/2 tsp Vanilla Extract
2 cups Flour
1/2 tsp Salt
Cheesecake—
2 8oz packages softened Cream Cheese
1/2 cup Sour Cream
2 Eggs
3/4 cup NYS Maple Syrup
1 tsp Vanilla Extract
1 tsp Lemon Juice
2 cups Chocolate Chips
8 oz jar NYS Maple Cream

Preheat oven to 400°F. Prepare Maple Short-crust: Cream butter, beat in maple syrup and vanilla. Add flour, salt; blend. Press into 9" x 13" pan.

Assemble cheesecake: Pour melted chocolate over crust, spread with about 3/4 jar of maple cream, set aside. Beat cream cheese, scraping sides of bowl, until light and completely smooth. Beat in sour cream, then eggs (one at a time). Gradually beat in maple syrup followed by vanilla and lemon juice. Pour over chocolate. Bake for 15 minutes at 400°F, then reduce heat to 350°F and continue to bake for 30 minutes. Cool and chill. Drizzle with the remaining maple cream and some melted chocolate before cutting bars.

*Developed by Chef Jason Baker
JT Bakers, Greenwich, NY*

Next Maple Recipe

Ingredients:

NYS Maple Product
1 Great Idea

Contact NYS Maple Producers Association with your favorite Maple recipe. We'd love to include it on our website.

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