



RUNAMOKTM MAPLE

CHEESE PAIRINGS

EAT • DRINK • INDULGE



**MAPLE SYRUP AND
CHEESE PAIRINGS**

RUNAMOKMAPLE.COM 802.849.7943



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HIBISCUS FLOWER-INFUSED MAPLE SYRUP

The intensely tangy, fruity notes of hibiscus are the perfect foil for salty, creamy cheeses. It works especially well with high-quality blue cheeses such as stilton. Try with:

- Blue Cheese
- Plain or Herbed Chèvre
- Smoked Gouda
- Vermont Sharp Cheddar
- Baked Feta

ELDERBERRY-INFUSED MAPLE SYRUP

This syrup has an earthy base mingled with flavors of honey and fig. It pairs well with almost any cheese and is our favorite for hors d'oeuvre platters. Try with:

- Smoked Gouda
- Blue Cheese
- Gruyère
- High-Quality Brie
- Chèvre
- Vermont Sharp Cheddar

PECAN WOOD SMOKED MAPLE SYRUP

The smoky sweetness of this syrup is an unexpected delight with softer cheeses such as brie but it is a natural compliment to hard cheeses such as cheddar. For example, just a dab over gruyère on a salty cracker is simple, elegant and addictive. Try with:

- Blue Cheese
- Gruyère
- High-Quality Brie
- Vermont Sharp Cheddar

BOURBON BARREL-AGED MAPLE SYRUP

If Bourbon and cheese go well together then Bourbon, cheese and maple syrup are a revelation. The sweetness of the maple adds another dimension that you hadn't realized was missing until you pair our **Bourbon Barrel-Aged Maple Syrup** with a sharp cheddar on a salty cracker. Heaven. Try with:

- Smoked Gouda
- High-Quality Brie
- Vermont Sharp Cheddar