



RUNAMOK MAPLE

THE SAVORY SIDE OF MAPLE

EAT · DRINK · INDULGE



CURRIED MAPLE CASHEWS WITH SAUSAGE CRUMBLES

8 oz. sausage without casing 2 cups roasted cashews
2 Tbs **Bourbon Barrel-Aged** 2 tsp curry powder
or **Sugarmaker's Cut®** Salt and pepper
Maple Syrup

Place a wide pan over high heat on the stove. Oil is usually not necessary unless the sausage is very lean. Add the sausage and break it into small pieces as it cooks. Continue sautéing until it is brown and crumbly and most of the fat has been rendered. Remove with a slotted spoon, placing the crumbles on a piece of paper towel to absorb any remaining grease.

Preheat the oven to 375 °F. Line a rimmed cookie sheet with parchment. In a bowl, toss the sausage crumbles, with all of the remaining ingredients and stir to coat the nuts. Spread out the ingredients in one layer on the cookie sheet and put in the oven. Roast for about 10 minutes or until the syrup has formed a glaze on the cashews. Remove from the oven to cool. Put in a bowl and serve with your favorite cocktail.

RUNAMOKMAPLE.COM 802.849.7943



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Runamok Maple Syrup: Product of the USA

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BROILED SALMON WITH MUSTARD AND SMOKED MAPLE SYRUP

- ¼ cup Pecan Wood Smoked Maple Syrup
- 1 Tbs Dijon mustard
- Pinch of salt
- 1 tsp vegetable oil
- 2 half-pound salmon filets

Combine the Pecan Wood Smoked Maple Syrup, Dijon, salt and vegetable oil in a small bowl. Place the salmon filets on a piece of aluminum foil on the bottom of a heavy-duty broil pan. Pour a light layer of the maple-mustard mixture over the salmon to coat.

Turn on the broiler to high. Place the salmon under it and broil the filets until bubbling and brown on top and cooked all the way through. Remove from the oven and serve with any remaining sauce on the side.

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