



RUNAMOK MAPLE

EAT · DRINK · INDULGE



SMOKE AND MIRRORS

- 1 oz. Rye whiskey
- 2 oz. pear juice
- ½ oz. Pimm's
- ½ tsp Pecan Wood Smoked Maple Syrup
- 1 thick slice of fresh ginger
- Ice

Put the first five ingredients in a glass. Muddle the ginger a bit with a spoon. Stir and add ice. Makes one showstopper of a drink.

SMOKE + BARRELS

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DESSERT CRÊPE

- | | |
|----------------------|--------------------------|
| 1 cup flour | 2 large whole eggs, plus |
| ½ cup milk | 2 egg yolks |
| ½ cup water | 3 Tbs melted butter |
| 2 Tbs rum or bourbon | 2 Tbs sugar |
| Pinch of salt | |

Combine all ingredients in a bowl and let rest for ten minutes. Heat an 8" pan over medium flame until hot and then add a pat of butter to prevent sticking (even with a non-stick pan). Pour approximately ¼ cup of batter into your pan and swirl it around until the batter has covered the entire bottom. The crêpes will cook quickly – turn them in less than a minute. Cook the other side for another 20 seconds or so and then slide the crepe off the pan onto a plate.

Serve with an extra pat of butter and a generous pour of **Rum**, **Bourbon**, or **Whiskey Barrel-Aged Maple Syrup**.

RUNAMOKMAPLE.COM 802.849.7943



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Runamok Maple Syrup: Product of the USA

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SHRIMP, SNOW PEA AND GRAPEFRUIT SALAD WITH SMOKED MAPLE VINAIGRETTE

- | | |
|--|-------------------------------------|
| 1 tsp Dijon mustard | 2 tsp Pecan Wood Smoked Maple Syrup |
| 2 Tbs red wine vinegar | Salt and pepper |
| 3 Tbs extra virgin olive oil | 12 medium shrimp, cooked and peeled |
| Mesclun lettuce mix for 4 | Toasted cashews |
| 1 grapefruit, peeled and cut into small segments | |
| 10 uncooked snow peas, rinsed and sliced | |

Make the vinaigrette by placing the mustard, maple syrup, vinegar and olive oil in a small bowl and whisking vigorously.

Put the mesclun greens and sliced snow peas in a bowl and toss with the vinaigrette, making sure to coat evenly. Taste for seasoning and add salt and fresh ground pepper accordingly.

Place dressed greens on four individual plates then top with three shrimp each and a few segments of grapefruit. Sprinkle some cashews on each salad and serve.

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