



MAPLE TIRAMISU

3 Egg Yolks
 1/3 Cup **Sugarmaker's Cut
 Maple Syrup**
 1/3 Cup heavy cream
 1 tsp Cornstarch
 8 oz. Mascarpone
 (we suggest VT Creamery),
 room temperature

1/2 Cup Strong Coffee
 1/4 Cup Rum
 7 oz. Package of Italian
 Ladyfingers
 Cocoa for dusting
 Shaved Chocolate

Put egg yolks, **Sugarmakers Cut Maple Syrup**, heavy cream and cornstarch in a pot or over a double boiler. If using a pot, turn the heat on low, if using a double boiler, bring the water to a simmer. Whisk the mixture constantly for about 8–10 minutes or until it starts to thicken (temperature should be around 160 °F). Remove from the heat immediately and let cool. Blend in the mascarpone and set aside.

Take a 9" bread pan and line it with plastic wrap, using two sheets if necessary to cover all surfaces and allowing about 4" to come over the sides. Combine the rum and coffee in a shallow dish. Take the lady fingers and dunk them, one at a time in the rum-coffee liquid. Coat both sides but don't let them sit in the liquid or they will become too saturated and fall apart. Line the bottom of the pan with the soaked biscuits, breaking them into smaller sizes to fill in empty spaces. Pour a third of the maple cream over the lady fingers. Repeat with another layer of rum-coffee soaked biscuits and then another layer of cream. Make a third layer of each, ending with maple cream.

Cover the pastry with plastic wrap and chill in the refrigerator for at least three hours or overnight. When ready to serve, take the pan out of the fridge. Have a plate ready and gently lift the pastry out of the pan using the plastic lining. Place the Tiramisu on the plate and peel the plastic back from the edges so the cake is standing on its own. Dust with a little cocoa powder and garnish with some dark chocolate shavings.

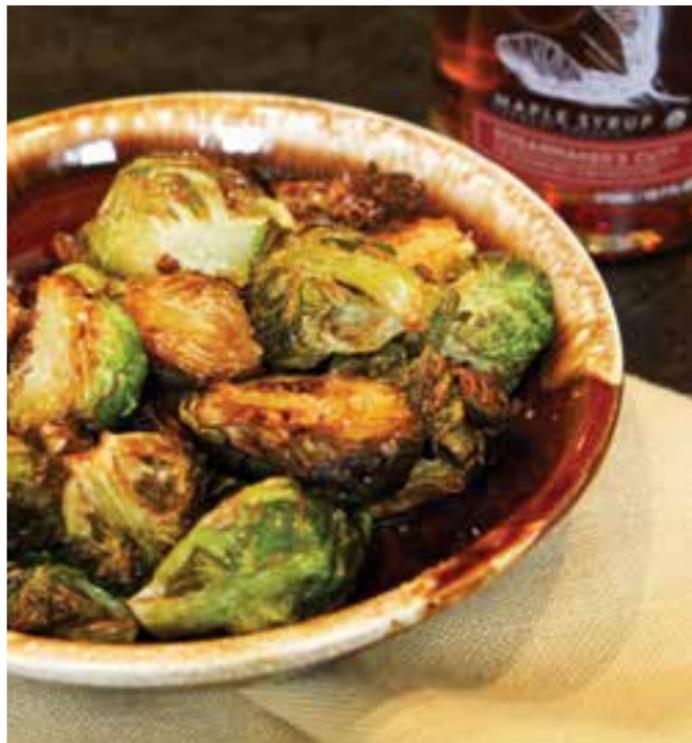
Serves 4–8 people or just one if I am around.

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RUNAMOK MAPLE

SUGARMAKER'S CUT®



FRIED BRUSSELS SPROUTS WITH MAPLE CIDER GLAZE

$\frac{3}{4}$ Cup **Sugarmaker's Cut** Pinch Kosher Salt
 Maple Syrup 1 lb. Brussels Sprouts
 $\frac{1}{2}$ Cup Apple Cider Vinegar Vegetable Oil for frying
 $\frac{1}{2}$ Cup Fresh Apple Cider

Combine maple syrup, apple cider vinegar, apple cider and salt in a medium sized pot. Reduce by $\frac{1}{4}$ over medium heat stirring constantly. Set aside. De-stem Brussels and cut in half, pulling off any outer leaves that are loose. Fry in 350°F oil for 1 minute or until brown. Season Brussels immediately with a pinch of salt and toss with one tablespoon of reduction for every cup of Brussels.

Take the raw cleaned Brussels and toss with oil and salt. Roast in a 375°F oven for 20 minutes. Brussels should be tender but still have a bite to them. Toss with one tablespoon of reduction for every cup of Brussels while hot.

Serves 2-4 people.

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RUNAMOK MAPLE

BOURBON BARREL-AGED



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.

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE

BOURBON BARREL-AGED



AFTERNOON IN GEORGIA

Peaches and cream are a well-loved pair. Maple and Bourbon are excellent together. The foursome is phenomenal. Throw some crumbled graham cracker and chopped pecans on top of the whole shebang and you have a love song to the southeast with a kiss and a wink from Vermont.

Put two scoops of Peach Melba ice cream in a bowl. Crumble a graham cracker on top and add chopped pecans to taste. Top with a healthy pour of **Bourbon Barrel-Aged Maple syrup**.



BANANA BOURBON BITES

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|--|---------------------------------------|
| 4 Ripe Bananas | ½ Cup Finely chopped Pecans |
| 2 Tbs Bourbon Barrel-Aged Maple Syrup | ½ Cup Crushed Chocolate Wafer Cookies |

Peel the bananas, slice and put them in a sealed container. Freeze overnight or for at least 6 hours.

In a food processor fitted with a blade, process the bananas until they form a thick paste. Add the **Bourbon Barrel-Aged Maple syrup** and blend.

Working quickly so it doesn't melt, scoop with a spoon and form into a round shape. Roll the balls in either the pecans or chocolate wafers and put on a tray lined with waxed paper. Freeze immediately.

Makes roughly 15–20 bites.

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RUNAMOK MAPLE

WHISKEY BARREL-AGED



DESSERT CREPE RECIPE*

1 Cup Flour	3 Tbs Melted Butter
2 Large Whole Eggs, plus 2 Egg Yolks	2 Tbs Rum or Bourbon
½ Cup Milk	2 Tbs Sugar
½ Cup Water	Pinch of Salt

Combine all ingredients in a bowl. Let rest for ten minutes then proceed by heating an 8” pan over medium-high flame until good and hot. Add a pat of butter to prevent sticking (even if using 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 of the pan. The crepes will cook quickly – you should turn them in less than a minute. Using a chefy-style flip, cook the other side for another 20 seconds or so and then slide the crepe off the pan onto a plate.

When you have a stack of finished crepes, you can wrap them in foil and keep them warm in a 200°F oven. When ready to eat, lay them on a plate and drizzle with **Whiskey Barrel-Aged Maple Syrup**, roll up and consume.

*Adapted from The Way to Cook by Julia Child, Knopf, 1989

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE



TEARS OF JOY

As a cook, it can be challenging to improve on tried and true flavor combinations. Bananas and chocolate—done that. Bananas and caramel—big yawn. Bananas and butter pecan—not exactly revolutionary but pretty darn good. Now take the bananas and butter pecan and drizzle it with **Whiskey Barrel-Aged Maple Syrup**. Those bananas never tasted so good. The ice cream seems to have been elevated to ambrosia-level yumminess. The combination of all three is way, way better than the sum of its parts. A new flavor combination has been christened and it is a keeper, eliciting a cook's tears of joy.

Put a righteous, large scoop of butter pecan ice cream in a dish. Slice a quarter to a half's worth of perfectly ripe banana over it. Pour on the **Whiskey Barrel-Aged Maple Syrup**.

WHISKEY BARREL-AGED



FRENCH TOAST MILKSHAKE (Serves one)

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| ½ cup Whiskey Barrel-Aged Maple Syrup | 1 tsp Cinnamon (with an additional sprinkle for garnishing) |
| 3 Large Scoops of Vanilla Ice Cream | Whipped Topping (for garnish) |
| ½ Cup Milk | |

In a blender, combine **Whiskey Barrel-Aged Maple Syrup**, vanilla ice cream, milk, and cinnamon. Blend until smooth on medium speed. Pour contents into a freezer-safe cup (I would recommend something plastic). Place freezer-safe cup in the freezer for 15–20 minutes until mixture thickens—stir after removing. Top milkshake with whipped topping and garnish with additional cinnamon. Enjoy!

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RUNAMOK MAPLE

RUM BARREL-AGED



MANGO RELISH

- 1 Ripe Mango, peeled and diced
- 1 Small Jalapeno, minced
- 1 Small Red Onion, peeled and diced
- ½ Red Pepper, diced
- Juice from ½ Fresh Lime
- 1 Tbs **Rum** (or **Bourbon**)
- Barrel-Aged Maple Syrup**
- Salt and Pepper to taste

Combine all ingredients and chill for an hour. Makes about 2 cups of relish.



CHIA PUDDING WITH RUM BARREL-AGED MAPLE SYRUP

- 1 Cup Whole Milk (or Coconut Milk)
- ¼ cup chia seeds
- 2-3 Tbs **Rum Barrel-Aged Maple Syrup**
- ½ tsp Vanilla Extract
- Sliced Fruit, Nuts, Roasted Coconut or other topping (optional)

Combine the first four ingredients and stir. Put in a small container, cover and place in the fridge. Leave for eight hours or overnight, stirring occasionally. Serve with fresh fruit, nuts, toasted coconut or extra **Rum Barrel-Aged Maple Syrup**.

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RUNAMOK MAPLE



MAPLE MARSHMALLOWS

Vegetable Oil Cooking Spray
Powdered Sugar, for dusting
2 Tbs Unflavored Gelatin
 $\frac{3}{4}$ Cup **Rum (Bourbon or Whiskey) Barrel-Aged Maple Syrup**
1 $\frac{1}{2}$ Cups Granulated Sugar
Lindt Bittersweet Chocolate
Chocolate Sauce
Graham Crackers

RUM BARREL-AGED

Line a 9" x 13" baking dish with parchment paper or foil. Coat lightly with cooking spray and dust with powdered sugar.

Add the gelatin to $\frac{1}{2}$ cup warm water in a small bowl. Stir until dissolved.

In a saucepan over medium-high heat, combine the **Rum Barrel-Aged Maple Syrup**, and the granulated sugar. Bring to a boil and cook, stirring often, until the mixture registers 240°F on a candy thermometer. Choose a pot that is fairly deep to prevent boiling over. Remove from the heat, pour into the bowl of a standing mixer and add the dissolved gelatin. Using the paddle attachment, beat until stiff peaks form, about 15 minutes. Pour into the prepared dish scraping out the last bits with a rubber spatula and spread in an even layer. Let cool at room temperature until firm, about 4 hours.

Pull the marshmallow out of the pan using the lining or a spatula. Cut into squares of desired size. You can dust the squares with extra confectioners' sugar to keep them dry.

Place a square or two of graham cracker on a dessert plate. Put a marshmallow on top, add a piece of chocolate and then top with a little extra chocolate sauce. Place another graham cracker on top to make a sandwich.

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE



INDIAN PUDDING

6 Cups Milk
½ Cup Butter
½ Cup Bob's Red Mill
Medium Grind Cornmeal
¼ Cup Flour
1 tsp Salt
½ Cup Molasses
3 Eggs

1 Tbs Granulated Sugar
½ tsp Ground Cinnamon
½ tsp Nutmeg
1 Cup Raisins (optional)
Vanilla Ice Cream or Fresh
Whipped Cream
**Cinnamon + Vanilla Infused
Maple Syrup**

CINNAMON + VANILLA INFUSED

Preheat the oven to 300 °F. In a medium-large pot, scald the milk and then add the butter. Stir until melted. In a separate bowl, mix together the cornmeal, flour, molasses and salt. Slowly add the milk and butter to the flour mixture, stirring constantly. If you add it too quickly, clumps will form that are difficult to get rid of. Once all of the liquid is added, return the mixture to the pot and cook an additional 2–3 minutes.

In a separate bowl, whisk the eggs, sugar, cinnamon and nutmeg together. Add a little of the hot milk and cornmeal mixture to temper the eggs and stir then pour all of the egg mixture into the large pot and heat just one minute more. Add raisins, if you are including them.

At this point you can choose your baking dish or dishes. The pudding cooks well in either a single large baking dish or several smaller ramekins for individual servings. The pudding does not expand very much so assess how much batter you have and choose a wide vessel or vessels a few inches deep that will allow the pudding to come nearly to the top. Butter your dish or dishes well and fill with the pudding. Place in the oven and bake for roughly a half hour or until the pudding is set and slightly brown on top.

Serve warm with a scoop of vanilla ice cream or whipped cream on top and leave the **Cinnamon + Vanilla Infused Maple Syrup** on the table so guests can help themselves.

Serves 6–8 people.

More recipes at: runamokmaple.com/recipes



MAPLE PRINCESS COFFEE CAKE

Cake:

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| ½ Cup Rolled Oats | ¼ Cup Butter, softened |
| ⅔ Cup Boiling Water | ½ Cup Brown Sugar |
| ¾ Cup All-Purpose Flour | 1 Large Egg |
| ½ tsp Baking Soda | ⅓ Cup Sugarmaker's Cut® |
| ½ tsp Baking Powder | Maple Syrup |
| ¼ tsp Salt | ½ tsp Vanilla Extract |

Topping:

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| ⅓ Cup Cinnamon + Vanilla | ½ Cup Sweetened shredded |
| Infused Maple Syrup | or flaked Coconut |
| ¼ Cup Butter | ⅓ Cup Chopped Pecans |
| | 2 Tbs Sour Cream |

Preheat oven to 350 °F. Put oats in a bowl, add boiling water and let sit for about 10 minutes.

Butter an 8" square pan. Sift flour, baking powder, baking soda and salt in a separate bowl.

In a medium-sized bowl cream the butter and sugar together. Add the egg, **Sugarmaker's Cut Maple Syrup**, and vanilla. Slowly incorporate the dry ingredients until blended then add the softened oats. Pour into the prepared pan and cook until a fork tester comes out clean and the top is a little brown.

While the cake is baking, make the pecan topping by combining the **Cinnamon + Vanilla Infused Maple Syrup** and butter together in a small pan. When fully melted and combined, add the coconut, pecans, and sour cream. When the cake comes out of the oven, spread the mixture over the top and let cool.



RUNAMOK MAPLE

GINGER ROOT INFUSED



BEET SALAD WITH ORANGE, FETA, AND ARUGULA

Salad:

2-3 Beets
Bunch of Arugula
2 oz. Feta Cheese

1 Navel Orange, peeled and
sectioned

Vinaigrette:

1 Tbs **Ginger Root
Infused Maple Syrup**
2 Tbs Walnut Oil

1 Tbs Fresh Lemon Juice
Salt and Fresh Ground Pepper

Prepare the beets by scrubbing off any dirt and trimming the tops and bottoms but leaving the rest of the skin on. Put them in boiling water for about ten minutes or until fork tender then remove from the water to cool. The skins should come off very easily at this point and once they are peeled, dice them into chunks and set aside.

Prepare the vinaigrette by whisking all of the ingredients together and tasting for salt and pepper.

Toss the arugula and beets in some vinaigrette and arrange on a plate. Top with bite-sized pieces of orange and a sprinkling of crumbled feta.

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APRICOT SCONES WITH MAPLE-GINGER GLAZE

4 Cups All-Purpose Flour	1 $\frac{3}{4}$ Cup Half and Half
2 Tbs Baking Powder	$\frac{1}{2}$ Cup Chopped Dried Apricots
$\frac{1}{2}$ tsp Salt	3 Tbs Confectioner's Sugar
$\frac{1}{3}$ Cup Granulated Sugar	1–2 Tbs Ginger Root
$\frac{1}{2}$ Cup Butter, Diced	Infused Maple Syrup

Preheat oven to 375 °F. Place a piece of parchment paper on a cookie sheet.

In a large bowl, combine flour, baking powder, salt and sugar. Add the butter and combine with your fingers until crumbly. Mix in half and half and stir until well incorporated, but don't over mix. Fold in the chopped apricots.

Place the dough on a floured surface and roll it to a thickness of about $\frac{3}{4}$ inch. Cut with a 3" round cookie cutter and put the rounds on the cookie sheet.

Bake in the oven for 25–30 minutes or until slightly browned on top and the interior is fully cooked. Remove from the oven to cool.

Mix the confectioners' sugar and **Ginger Root Infused Maple Syrup** to a very thick consistency. consistency (you don't want it dribbling off the scone.) Spread a thin layer over each scone and serve.



GRILLED CHICKEN THIGHS AND ZUCCHINI WITH CARDAMOM INFUSED MAPLE AND LEMON SAUCE

6–8 Boneless Chicken Thighs	2 Tbs Cardamom
2 Medium Zucchini, trimmed and sliced thickly	Infused Maple Syrup
Salt and Pepper	Juice from ½ Fresh Lemon
Vegetable Oil	1 Small Red Onion, sliced thinly
¼ Cup Olive Oil	1 tsp Red Pepper Flakes

Season the chicken thighs and zucchini with salt and pepper and toss with a little vegetable oil. Place on a grill heated to medium-high. Grill until browned on both sides and completely cooked through, about 10–15 minutes (maybe less for the zucchini).

While the chicken and zucchini are cooking, combine the olive oil, **Cardamom Infused Maple Syrup**, lemon juice, onion and red pepper in a large bowl. When the chicken and zucchini are done, put them in the bowl with the sauce immediately and toss them gently to make sure the sauce covers all of the ingredients. Let it sit for about a half hour and up to an hour, turning occasionally to recoat the meat. Five minutes before serving, restart the grill and return the chicken and vegetables to it. Sear the meat on high heat for a few minutes. Place the meat and vegetables on a serving platter, pour the sauce from the bowl over the top and serve.



RUNAMOK MAPLE

CARDAMOM INFUSED



CARDAMOM MAPLE WHITE CHOCOLATE BROWNIES

8 Tbs Butter	$\frac{1}{3}$ Cup Cardamom Infused Maple Syrup
4 oz. White Chocolate	1 tsp Vanilla
2 Eggs	$\frac{3}{4}$ Cup Flour
$\frac{1}{2}$ tsp Salt	$\frac{1}{3}$ Cup chopped Pistachios
$\frac{1}{2}$ Cup Sugar	

Preheat the oven to 325 °F and grease an 8" square pan.

Melt the butter and white chocolate together over a double boiler or very low heat then let cool. In a separate bowl, mix the eggs, salt, sugar and **Cardamom Infused Maple Syrup** together. Add the flour and chocolate mixture. When fully blended, fold in the pistachios.

Pour the batter into the pan and bake in the oven for about 30–40 minutes. When you test with a fork, it should come out clean but the center should still be moist.

Cool and then cut into squares to serve.

More recipes at: runamokmaple.com/recipes



BUCKWHEAT AND BANANA PANCAKES WITH COFFEE INFUSED MAPLE SYRUP

½ Cup Buckwheat Flour
½ Cup All-Purpose Flour
1 tsp Baking Powder
½ tsp Salt
2 Tbs Sugar
1 Egg

1 tsp Vanilla
1 Cup Milk
1 Tbs Vegetable Oil
Butter
1 Banana

Coffee Infused Maple Syrup

Combine all of the dry ingredients in a bowl and stir with a fork to combine. Add the egg, milk and oil and mix until fully blended.

Find a wide skillet or griddle and put it on the stove on medium heat. Add a little butter and distribute to the edges so the pancakes won't stick. Take about a quarter cup of batter and pour into circles in the pan. As it cooks, cut four or five slices of the banana onto the surface of each pancake. When the edges show some bubbles and look a little dry, flip the pancakes and cook the other side for a minute more.

Reserve on a plate while you make the rest of the pancakes. Serve with extra butter and the **Coffee Infused Maple Syrup**.



RUNAMOK MAPLE

COFFEE INFUSED



HAZELNUT PRALINE

1 Cup Hazelnuts	$\frac{3}{4}$ Cup Brown Sugar
1 $\frac{1}{2}$ Cup White Sugar	$\frac{1}{2}$ Cup Milk
$\frac{1}{3}$ Cup Butter	1 tsp Vanilla

Preheat the oven to 375 °F. Line a 8" x 12" cookie sheet with parchment paper. Put the hazelnuts on a separate tray and put in the oven until the skins begin to crack, about 8 minutes. Remove from the oven and put the hazelnuts in a kitchen towel. Fold up the towel and rub the hazelnuts together, using friction to remove the skins. Open the towel, take the hazelnuts out, leaving the skins behind and chop roughly on a cutting board. Set aside.

In a medium sized pot, put in the white sugar, butter, brown sugar and milk. Bring to a boil and cook on medium heat until the temperature reaches 240 °F. Remove from the heat and add the chopped hazelnuts and vanilla and combine. Pour the praline on to the parchment lined tray and distribute evenly with a knife. Let cool. You will have much more than you need for a few sundaes.

When ready to serve, dig 1–2 scoops of vanilla ice cream (we are partial to Ben & Jerry's) into a bowl or cup, pour on **Coffee Infused Maple Syrup** and top with crumbled hazelnut praline.

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RUNAMOK MAPLE

ELDERBERRY INFUSED



SPRING GREENS WITH APPLE, FARRO AND AN ELDERBERRY VINAIGRETTE

Salad:

Mesclun Greens for 4

1 Apple, cored and
thinly sliced

Sprinkling of Feta Cheese

½ Cup Farro, cooked
(simmer in 1 cup of water
for 20 minutes)

Vinaigrette:

2 tsp **Elderberry Infused
Maple Syrup**

2 tsp Red Wine Vinegar

2 Tbs Extra Virgin Olive Oil

1 Scallion, trimmed and sliced
Pinch of Salt and a few
grinds of Fresh Pepper

Blend the vinaigrette ingredients and let sit for a few minutes to mellow the scallion. Put the salad ingredients in a large bowl or individual bowls. Drizzle on the vinaigrette to your liking and toss gently.

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PAIRING CHEESE WITH 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
- Stilton or other Blue
- Gruyère
- Goat
- Vermont Sharp Cheddar
- Baked Feta



KAFKA'S MOCKTAIL

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| 30 Grapes | Seltzer |
| 1 oz. Elderberry Infused
Maple Syrup | Ice |
| ½ oz. Fresh Lime Juice | Fresh Tarragon (optional) |

Place the grapes in a tumbler and crush them (I use a citrus reamer). Add the **Elderberry Infused Maple Syrup** and lime juice and continue to mash the grapes until you have rendered all of the juice you can from them. Alternatively, you can put all of the ingredients into a blender and pulse. Strain the liquid into a glass filled with ice, pressing out as much from the solids as possible. Top with seltzer and a sprig of tarragon (optional) and serve.

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE

HIBISCUS FLOWER INFUSED



FENNEL HIBISCUS CHUTNEY -FOR GRILLED LAMB OR STEAK

- Vegetable Oil for sautéing
- 1 Medium Onion, peeled and diced
- 1 Fennel Bulb, trimmed, cored and diced
- 2 Tbs Red Wine Vinegar
- 2 Tbs **Hibiscus Flower Infused Maple Syrup**
- Chopped Mint or Parsley (optional)
- 1 Sweet Red Pepper
- Salt and Fresh Ground Pepper

Put 1–2 tablespoons of oil in a wide sauté pan, turn the stove on high and add the onion and fennel. Sauté the vegetables, letting them brown and stirring only occasionally. When they have developed a nice brown color add the vinegar and **Hibiscus Flower Infused Maple Syrup**. Stir to combine and cook a few minutes more until the liquid has mostly reduced to a glaze. Remove from the heat and let cool. Season with salt and pepper to taste.



THE BOURBON CONFIDENTIAL

- 2 oz. Bourbon
- ¼ Lemon
- ½ oz. **Hibiscus Flower Infused Maple Syrup**

Put some ice in a glass and squeeze the lemon over it until all of the juice is rendered. Add the bourbon and **Hibiscus Flower Infused Maple Syrup** and stir gently.

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RUNAMOK MAPLE

HIBISCUS FLOWER INFUSED



BLUEBERRY BANANA SMOOTHIE WITH HIBISCUS INFUSED MAPLE SYRUP

1 Cup Frozen Blueberries

1 Frozen Peeled Banana

$\frac{3}{4}$ Cup Unsweetened Cashew Milk

1 Cup Fresh Baby Spinach, packed

2 Tbs Collagen Powder

1-2 Tbs **Hibiscus Flower Infused Maple Syrup**

Place all ingredients in a blender, and blend until smooth.

Serve immediately.

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE

MAKRUT LIME-LEAF INFUSED



LEMON VINAIGRETTE

Juice of 1 Lemon
2 tsp of **Makrut Lime-Leaf Infused Maple Syrup** (or to taste)
2 tsp Dijon Mustard
¼ Cup Cold Pressed Unfiltered Olive Oil
Fresh Ground Salt/Pepper

Blend all ingredients, adjusting measurements to taste. Serve over a crisp, green salad. Carol recommends mesclun greens with grapes, avocado, cucumber, cherry tomatoes and pistachios.



GRILLED PINEAPPLE WITH COCONUT ICE CREAM AND MAKRUT LIME-LEAF INFUSED MAPLE SYRUP

1 Fresh Pineapple
Premium Coconut Ice Cream
Makrut Lime-Leaf Infused Maple Syrup

Peel the pineapple and slice into wedges, being sure to remove the woody core. Put the wedges on a medium-hot grill and cook until browned and slightly caramelized. Remove from the grill with tongs and cut into bite-sized pieces.

Combine all three ingredients in a bowl being sure to leave the bottle of maple syrup nearby—just in case you need more.

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RUNAMOK MAPLE



MAKRUT LIME-LEAF INFUSED

RUNAMOK SESAME NOODLES*

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| ½ Cup Peanut Butter,
smooth or chunky | 2 tsp Makrut Lime-Leaf
Infused (or Sugarmaker's
Cut®) Maple Syrup |
| ¼ Cup Soy Sauce | ¾ lb Spaghetti |
| ⅓ Cup Warm Water | ¼ lb Asparagus, trimmed
and cut into 2" pieces |
| 2 Tbs Chopped, Fresh Ginger | 3 Scallions, chopped |
| 1 Garlic Clove, minced | 2 Tbs Sesame Seeds |
| 2 Tbs Red Wine Vinegar | |
| 1-2 Tbs Asian Sesame Oil | |
| 1 tsp Dried Hot Red Pepper
Flakes | |

*Adapted from a recipe for Peanut Sesame Noodles, Gourmet, June 2002

Put the peanut butter, soy sauce, water, ginger, garlic, vinegar, sesame oil, red pepper, and **Makrut Lime-Leaf Infused Maple Syrup** in a blender and pulse until blended.

Boil a pot of water and cook the spaghetti until just al dente. Drain, and run under cold water to stop the cooking then combine with the sesame sauce.

In a smaller pot, blanch the asparagus by cooking in boiling water for two minutes then removing them to a bowl of ice water. Drain and add to pasta.

To serve, put room-temperature noodles and asparagus in a bowl and top with scallions and extra sesame seeds. Serve extra soy sauce on the side to taste.

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RUNAMOK MAPLE



THE ROOFTOP KISS

3 Parts Nigori Sake (I prefer Tozai “Snow Maiden”)
 1 Part **Jasmine Tea Infused Maple Syrup**
 Crushed Ice
 Plum Garnish

Be sure to shake the bottle of sake before pouring. Mix the three parts nigori sake with one part **Jasmine Tea Infused Maple Syrup** in a short glass. Add a generous spoonful of crushed ice and top with a sliced, ripe plum.

JASMINE TEA INFUSED



MAPLE BLOSSOM

2 oz. Stonecutter Spirits	¼ oz. Jasmine Tea Infused
Single Barrel Gin	Maple Syrup
¾ oz. Grapefruit Juice	1 Bar Spoon Luxardo
¼ oz. Lime Juice	Maraschino Liqueur
	3 Dashes Peychaud’s Bitters

Circle rim of a glass with grapefruit peel. Combine all ingredients into shaker. Shake over ice and double strain into glass. Garnish with grapefruit peel rose on toothpick.

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RICOTTA TART WITH JASMINE MAPLE PLUMS

Tart Dough:

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| 1 ½ Cups All-Purpose Flour | ½ Cup Unsalted Butter, cold and cubed |
| ½ Cup Sliced Almonds | |
| ⅓ Cup Confectioners' Sugar | 1 Large Egg, lightly beaten |
| Grated Zest of 1 Lemon | 1 Tbs Poppy Seeds |
| Pinch Kosher Salt | |

Plum Topping:

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| ¼ Cup Mascarpone | 1 Large Egg + 1 Large Egg White |
| ¼ Cup Sugar | Plums or Peaches |
| 1 ¾ Cups Ricotta | Jasmine Tea Infused Maple Syrup |

Preaheat oven to 375 °F. Put the flour, almonds and confectioners' sugar in food processor with a sharp blade and pulse until the almonds are finely ground. Add the lemon zest and salt. Add the butter and pulse again until the mixture is crumbly. Add egg and blend. Lastly, put in the poppy seeds and mix in but not so they become a paste.

Roll the dough out onto a clean surface to about ¼" and put in a 9" tart pan, trimming the edges. Put the pan in the oven and prebake for 8 minutes. Remove from the oven and set aside.

In a separate bowl, combine the mascarpone, sugar, ricotta and eggs. Mix until fully blended then pour into the prepared crust. Return the tart to the oven and bake another 20 minutes or until the filling is just set. Remove from the oven and let cool completely.

Rinse the fruit then slice into thin pieces. Gently toss with several tablespoons of **Jasmine Tea Infused Maple Syrup** and let the fruit sit for about ten minutes. When ready to serve, cut a slice of the room temperature tart and top with the fruit and serve.

*Adapted from a recipe by Melissa Clark of the New York Times

More recipes at: runamokmaple.com/recipes



RUNAMOK MAPLE

MERQUÉN INFUSED



SPICY-SWEET COLE SLAW

For the Slaw:

- ½ Red Cabbage, grated
- 1 Large Carrot, peeled and grated
- Kernels from 1 Ear Fresh Corn or 1 Apple, peeled and grated
- ½ Cup Chopped Cilantro or Parsley

Sweet and Spicy Vinaigrette:

- 1 Tbs Fresh Lime Juice
- 1 Tbs Roasted Pumpkin Seed Oil (if unavailable, use an extra Tbs of Olive Oil)
- 1 Tbs Olive Oil
- 1 tsp **Merquén Infused Maple Syrup** (or more to taste)
- ½ tsp Salt
- Fresh Ground Pepper

Combine all of the vegetables in a mixing bowl. In a separate bowl, blend the vinaigrette with a fork then pour over the slaw. Toss gently and serve. Makes about 4–6 servings.

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SWEET POTATO AND TAHINI DIP WITH SPICY MERQUÉN DRIZZLE

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| 1 Sweet Potato | ½ tsp Salt |
| Vegetable Oil | 1 Tbs Chopped Pistachios |
| 2 Large Cloves Garlic,
trimmed and peeled | Merquén Infused Maple
Syrup (also works with
Elderberry Infused or
Smoked With Pecan Wood) |
| 1 Yellow Onion, trimmed,
peeled and quartered | Pita Chips or Crackers for
dipping |
| ¼ Cup Tahini | |
| 1 tsp Fresh Lemon Juice | |

Preheat oven to 400 °F. Cut the sweet potato in half and place cut side down on a greased cookie sheet. At the same time, pour a little oil on the onion and put that on the tray as well. Put the garlic cloves on a small square of tin foil, drizzle a few drops of oil on them then wrap them in the foil and put the package on the tray too. Put the tray in the oven and bake for approximately twenty minutes then remove the package of garlic. Let the potato and onion bake for another ten minutes or until the potato is very tender and the onion is nicely roasted and soft. Remove from the oven and cool.

Scoop the orange flesh from the potato and put in a food processor or blender. Add the roasted onion, garlic cloves, tahini, lemon juice and salt. Pulse until it becomes a smooth paste. Taste for seasoning and add more salt as necessary.

Put the puree in a shallow dish and make a moat in the center. Pour some **Merquén Infused** (or **Elderberry Infused** or **Smoked With Pecan Wood**) **Maple Syrup** in the moat and then garnish with chopped pistachios. Serve with pita chips or crackers.



RUNAMOK MAPLE



SMOKED WITH PECAN WOOD

SHRIMP, SNOW PEA AND GRAPEFRUIT SALAD WITH SMOKED MAPLE VINAIGRETTE

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|--|--|
| 1 tsp Dijon Mustard | 12 Medium Shrimp, cooked and peeled |
| 2 tsp Smoked With Pecan Wood Maple Syrup | 1 Grapefruit, peeled and cut into small segments |
| 2 Tbs Red Wine Vinegar | Toasted Cashews |
| 3 Tbs Extra Virgin Olive Oil | 10 Uncooked Snow Peas, rinsed and sliced |
| Salt and Pepper | |
| Mesclun Lettuce Mix for 4 | |

Make the vinaigrette by placing the mustard, **Smoked with Pecan Wood Maple Syrup**, vinegar, and olive oil in a small bowl and whisk 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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RUNAMOK MAPLE

SMOKED WITH PECAN WOOD



BROILED SALMON WITH SMOKED MAPLE AND DIJON

(2) 4 oz. Pieces of good quality Salmon
1 Tbs Dijon Mustard
3 Tbs Smoked with Pecan Wood Maple Syrup
1 tsp Vegetable Oil
Salt and Pepper

Preheat your broiler and line a broiler pan with tin foil. Put a thin coat of oil on the tin foil to prevent the salmon from sticking. Place the salmon on the pan, flesh side up. Mix the mustard, Smoked with Pecan Wood Maple Syrup, and oil together and brush over the top of the salmon in a thick glaze. Season with salt and pepper.

Place under the broiler until the fish is just barely cooked through and the glaze has become brown and bubbly—5 to 10 minutes. (Cooking time will depend on the thickness of your filet).

Serve with rice or quinoa and a green salad and any extra sauce on the side.

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