

New Maple Syrup Grades

Grade A - Light Golden Color & Delicate Flavor: This syrup is produced in colder climates and is the first syrup to be tapped. It is the lightest in color, has a delicate flavor, and is perfect to drizzle over pancakes, waffles, oatmeal, and yogurt.

Grade A – Amber Color & Rich Flavor: This syrup is made mid-season, has a smooth flavor. It is perfect for baking, glazing salmon, making cocktails, and flavoring tea.

Grade A – Dark Color & Robust Flavor: This syrup has a strong, deep brown sugar flavor. It is recommended to use it in barbecue sauces, grilled meat glazes, flavor coffee, or pair with cheeses.

Grade A – Very Dark & Strong Flavor: This syrup is the most full-bodied and hardy. Usually it was used by candy companies or those that needed a robust maple flavor in their product. Think about using this in place of molasses.

Some maple syrup producers hire experienced maple palate tasters, whose job it is to taste every batch of syrup. The syrup that is selected as having the very best taste is set aside to be sold as a Sugarmaker's Cut maple syrup. These can come from any of the top categories but usually are found in Grade A amber color. However, by law, they must note the grade on the bottle also.

Over the last few years, maple syrup producers have been experimenting by infusing maple syrup with flavor agents. Some have lime leaf, peppers, vanilla, or cinnamon. Even home cooks have started infusing their own inventive products. Barbecue experts have added smoked maple syrup to their BBQ profile. using various woods and infusion techniques.

Another trend-setting technique is barrel aging, adding flavors and inventive techniques. Burton's Maplewood Farm in Indiana uses unique techniques that capture tantalizing tastes in the product. He fires-up flavors by aging the syrup in barrels used for bourbon, beer or other alcoholic

beverages. Fire barrel aging produces a flavorful maple syrup by imparting caramelized flavors of the charred wood sugars and unique tastes.

For More Information See:

<https://runamokmaple.com/sugarmakers-cut/>

<https://www.epicurious.com/ingredients/grade-b-maple-syrup-buying-guide-article>

<http://www.burtonsmapplewoodfarm.com/>