

Try Infusing Your Favorite Flavors in Maple Syrup

Infusion Advice from Tim Burton from Burton's Maplewood Farm

Pick out your favorite herbs, spices, or flavors (think bacon or chopped rosemary) Put them in a small saucepan; add as much maple syrup as you'd like to infuse. More spice will give you an intense flavor. Cook mixture on medium heat to desired intensity. Some suggestions:

- Bacon maple syrup for BBQ sauces or top roasted Brussels' sprouts
- Dill Maple Syrup to glaze salmon filets before cooking
- Orange Cinnamon Syrup to drizzle over sweet rolls or dessert peaches
- Whisky Maple Syrup to use with pancakes, waffles, or cocktails

Here Are Fun Maple Syrup Ideas from the Internet:

Basic Recipe: 1 cup will serve about 6 people at breakfast; double recipe for larger quantity; save remainder in covered container in refrigerator.

1 cup pure maple syrup and add flavoring agents

Serve over oatmeal, yogurt, breakfast toast, glaze meat, vegetables, fish.

Mixed Berry Maple Syrup –

1 cup mixed berries; 1 cup maple syrup

In small saucepan, bring to simmer over medium heat; cook for about 5 minutes; Set aside, steep 10 to 20 minutes. Serve warm

Spicy Ginger Maple Syrup -

1 cup maple syrup, 1-inch peeled, sliced fresh ginger, and pinch red pepper

In small saucepan bring to simmer over medium heat; cook 5 minutes; set aside; steep 10 minutes; strain; serve warm or room temperature.

Blackberry Thyme Maple Syrup –

1 cup maple syrup, ½ cup fresh blackberries; 3 sprigs fresh thyme

In small saucepan, simmer over medium heat; cook 5 minutes. Remove from heat; steep 10 minutes. Strain; serve warm or room temperature.

Orange Cinnamon Maple Syrup –

1 cup maple syrup; orange peel from 1 orange; 1 stick cinnamon

In small saucepan, simmer over medium heat; cook 5 minutes. Remove from heat; steep 10 minutes. Strain; serve warm or room temperature.

Hot Peppered Vanilla Maple Syrup –

1 cup maple syrup; 1/2 small sliced jalapeno; vanilla bean half, scraped
In small saucepan, simmer over medium heat; cook 5 minutes. Remove
peppers; steep with vanilla bean about 10 to 20 minutes; strain; serve.

Thai Iced Tea Maple Syrup –

1 cup maple syrup, 3 pieces star anise, 1 cinnamon stick, 1/2 tsp. black
peppercorns

In small saucepan, bring to simmer over medium heat; cook 5 minutes.
Remove from heat; steep 10 minutes. Strain spices; serve.

Peanut Butter Maple Syrup

1 cup maple syrup, 3 to 4 Tablespoons creamy peanut butter

In small saucepan, simmer over medium heat, whisk to combine peanut
butter; cook 5 minutes; remove; serve warm