



MOUNT CABOT MAPLE

ORGANIC MAPLE SYRUP

Capture the special flavor of our unblended maple syrup when used over plain yogurt, some fresh fruit, ice cream, or, for the best taste of all, just sipped as a cordial from a small glass. Drizzle over salmon before baking for a special glaze or enjoy in Anne Jackson's Maple Vinaigrette given below (and at www.mountcabotmaple.com). Because we do not buy or blend but sell only the maple syrup the two of us make we are able to consistently deliver to you the very best of maple flavor – that which comes directly from our maple trees.

Biff Wyman & Carl Lindquist, SUGARMAKERS

Anne Jackson's Maple Vinaigrette

In a small bowl combine:

2 Tbsp. red wine or cider vinegar

1/4 Tsp. fine sea salt

Fresh zest of lemon or lime

1 small clove garlic, minced

several turns of black pepper

Add:

2 Tbsp. maple syrup

1 Tbsp. ketchup (optional)

I didn't whisk to blend

Add:

6 Tbsp. olive oil, whisking until emulsified