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Maple Mousse Tartlets

Ingredients:

30 baked tartlet shells (Bake your own or purchase)
4 egg yolks
¾ cup maple syrup
¼ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ginger
2 cups heavy cream, whipped
½ cup finely ground pecans

Instructions:

In a medium bowl beat the egg yolks until light. In the top of a double boiler, heat the syrup; when the syrup is very hot, stir in egg yolks and spices. Continue cooking and whisking the mixture until thickened. Transfer to a bowl and allow to cool. While the mixture cools, whip the heavy cream in a large bowl. Fold the cooled maple mixture into the whipped cream. Spoon the filling into each tartlet shell. Top each tartlet with an even sprinkle of pecans. Enjoy immediately!

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Maple Glazed Carrots

Ingredients:

- ½ cup maple syrup
- 1 cinnamon stick
- ¼ cup orange juice
- 2 oranges-peeled, seeded, and chopped
- ¼ cup water
- 1 ½ tablespoons cornstarch
- 1 lb. baby carrots
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ½ cup chopped parsley

Instructions:

Put syrup, cinnamon stick, orange juice and orange in a sauce pot; bring to a simmer. In a separate bowl stir together water and cornstarch until smooth. Stir the cornstarch slurry into the maple mixture. Continue to simmer over low heat for 30-35 minutes until thickened. Strain glaze to remove the cinnamon stick and the oranges. While the glaze is cooling, steam the carrots for 5 minutes until firm tender. Combine Carrots, maple glaze, salt, pepper and parsley.

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Maple Cream Pie

Ingredients:

1 can sweetened condensed milk
2/3 cup Maple Syrup
whipped cream or whipped topping
¼ cup toasted salted pecans or walnuts
Pre baked or graham cracker pie shell

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Directions:

Combine sweetened condensed milk and Maple Syrup in a heavy saucepan. Cook over low heat stirring constantly until boiling. If not starting to thicken, boil an additional minute or two until it does. Pour into pre baked or graham cracker pie shell. Refrigerate two or more hours. Top with real whipped cream or whipped topping and sprinkle with toasted, salted pecans or walnuts.

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Maple Pecan Squares

Ingredients for crust:

½ cup butter or margarine
¼ cup brown sugar
1 cup flour

Ingredients for Squares:

2/3 cup brown sugar
1 cup Maple Syrup
2 eggs
¼ cup butter or margarine
2 teaspoons flour
2/3 cup nuts
½ teaspoon vanilla

Directions:

~Mix crust ingredients and press into 8" x 12" baking dish. Bake 5 minutes at 350° F.

~Mix ingredients for squares. Spread on top of crust and return to the oven at 400° F for 4 minutes, then reduce the heat to 350° F for 20 minutes.

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Maple Cream Cookies



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Ingredients for Cookies:

2 1/2 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup butter, room temperature
1 1/2 cup maple sugar
1 egg
2 teaspoons vanilla extract

Ingredients for Filling:

4 Tablespoons butter, room temp.
1 cup powdered sugar
2 Tablespoons maple syrup

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Directions:

- ~In medium bowl, whisk together flour, baking powder and salt. Set aside.
- ~In mixer bowl, beat butter and sugar until light and fluffy (about 3 minutes).
- ~Add egg and vanilla extract. Beat at medium speed until combined.
- ~Gradually add flour mix until combined.
- ~Divide dough into two parts and refrigerate about 1 hour.
- ~After 1 hour, preheat oven to 375°F. Roll dough and cut out with maple leaf cookie cutter.
- ~Bake for 8-10 minutes, until edges just turn brown.
- ~Allow to cool, combine filling ingredients and spread on cookies.

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Maple-Blueberry Muffins

Ingredients:

1 cup all-purpose flour
1/2 cup white whole wheat flour
2 teaspoons baking powder
1/2 cup maple sugar
1 cup blueberries (rinse if frozen)
1/2 cup butter
1/2 cup maple syrup
2 eggs
1/2 teaspoon salt
1/4 cup maple syrup to brush over
tops of muffins

Directions:

~Preheat oven to 375°F.
~Lightly grease muffin pan, or insert baking cups.
~Melt butter in saucepan. Set aside to cool slightly.
~Whisk flours, baking powder and sugar.
~In a smaller bowl, toss berries with 1/4 cup of flour mixture.
~In a large measuring cup, whisk melted butter, maple syrup, eggs and salt.
~Pour the wet mix into the dry mix and stir just until blended. Then fold in the berries.
~Fill muffin cups evenly (about 10 cups) and bake for 18-20 minutes.
~Once cool, brush tops with syrup.

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Maple Cheesecake



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Ingredients:

8 oz. cream cheese, softened
8 oz. whipped topping
1/2 cup maple sugar
Graham cracker pie crust, or
crackers to dip.

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Directions:

~Combine cream cheese, whipped topping and maple sugar until smooth.
~Spoon into graham cracker pie crust, or into a bowl (if serving as a dip).
~Refrigerate before serving.
~If serving as a dip, serve with graham crackers or ginger snaps.

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Maple-Pumpkin Bisque



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Ingredients:

1/4 cup vegetable oil
1 large red onion, diced
3 cloves garlic, minced
1 med. Pumpkin, flesh only, diced
1/2 bottle Marsala wine
1/2 gallon vegetable stock
1/2 gallon chicken stock
Cinnamon and nutmeg to taste
Salt and pepper to taste
1 pint heavy cream
2 cups maple syrup

Directions:

~In large stock pot sauté onions and garlic in oil for 5 minutes.
~Add pumpkin then sweat for 5 additional minutes.
~Add Marsala wine and simmer to reduce by half.
~Once reduced, add both stocks and bring to a boil and continue cooking to reduce by half. At this point the pumpkin should be soft. If not, continue cooking until it is.
~In food processor puree mixture and add cinnamon, nutmeg, salt and pepper. Add heavy cream and maple syrup.
~Heat soup on stove if necessary and serve.

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Maple Vinaigrette



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Ingredients:

1/2 cup balsamic vinegar
1/4 cup maple syrup
2 teaspoons Dijon mustard
1 cup olive oil
Salt and pepper to taste

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Directions:

~Place vinegar, maple syrup, Dijon mustard, salt and pepper into a blender.
~Pulse to combine, then add the olive oil in a steady stream with the motor running.

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Maple Dumplings



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Ingredients for Syrup:

2 cups maple syrup
1 cup water
2 Tablespoons butter

Ingredients for Dumplings:

1 cup all-purpose flour
2 teaspoons sugar
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground mace
1/4 teaspoon ground nutmeg
1 Tablespoon cold butter
1 egg
1/2 teaspoon vanilla
1/2 cup milk (approximately)

Directions:

~In large saucepan, combine maple syrup, water and butter. Bring to a boil over high heat then lower heat to a simmer.
~In a medium bowl, combine the first 6 dumpling ingredients. Cut in butter until mixture resembles crumbs.
~In a small bowl, beat the egg until frothy. Add the vanilla and milk; blend.
~Pour the egg mixture over the flour mixture and stir slightly, just until ingredients are moistened.
~Drop batter by tablespoonfuls on top of the gently bubbling syrup. There should be 6 dumplings.
~Cover tightly and cook over low heat for 20 minutes, without lifting the lid.
~Serve warm in sauce dishes and pass a pitcher of thin cream.

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Maple Cream Pie

Ingredients:

1 14-ounce can sweetened condensed milk
2/3 cup maple syrup
Dash of salt
1 baked pie shell
1 Cup heavy whipping cream
¼ cup confectioners' sugar
1 teaspoon vanilla extract
3 Tablespoons toasted chopped pecans

Directions:

~In a medium saucepan, combine the condensed milk, maple syrup, and salt.
~Cook over low heat, stirring constantly until mixture bubbles up, then cook, uncovered, for 4 minutes, watching carefully to prevent scorching.
~Pour into the baked pie shell. Let cool completely, about 3 hours.
~In a chilled bowl, combine the cream, confectioners' sugar, and vanilla. Beat until stiff peaks form.
~Spread on the cooled pie and top with toasted pecans. Chill until ready to serve.

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Maple Marinade Salmon



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Ingredients:

4 salmon filets (4-6 oz. each)
1/2 cup maple syrup
1/4 cup lemon juice
1 teaspoon black pepper
2 teaspoons salt
2 sprigs of sage

Directions:

~Combine all ingredients except filets.
~Marinate filets in mixture for 2 to 3 hours.
~Grill filets approximately 5 minutes on each side OR bake at 400°F for 10-12 minutes.

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Maple Butter



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Ingredients:

1/3 cup heavy whipping cream
2 1/2 Tablespoons maple syrup

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Directions:

- ~Blend whipping cream in a blender until it thickens then separates. Taste it; if it tastes more like whipped cream than butter, continue blending.
- ~Separate the butter from the buttermilk (and rinse with cold water if storing).
- ~Blend with maple syrup (more or less to taste).
- ~The buttermilk and maple butter can be used in your favorite recipes!
- ~Quick Directions: Combine 1 part syrup to 2 parts butter.

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Maple Roasted Tomatoes

*Adapted from a recipe published in
SAVEUR magazine.*

Ingredients:

20-25 cherry tomatoes, halved
2 1/2 Tablespoons dark maple syrup
2 Tablespoons olive oil
1 Tablespoon minced garlic
Fresh thyme sprigs



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Directions:

~Heat oven to 250°F.
~Whisk maple syrup, olive oil and garlic together in a large bowl. Add salt and pepper to taste.
~Place cut tomatoes in same bowl and toss lightly to cover with maple syrup mixture.
~Spread tomatoes on a rimmed, foil-lined baking sheet with the cut sides up. Sprinkle with fresh thyme leaves that have been taken off their stems.
~Bake 3 1/2 hours until tomatoes are half dried and concentrated. Cool and store in airtight container in the refrigerator.
~Serve with toothpicks, or put in salads, sandwiches, pasta or pizza.

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Maple Bacon Jam

*Adapted from a recipe published in
The Endless Meal.*

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Ingredients:

1 pound thick cut bacon

2 large sweet onions, chopped

1/2 cup maple syrup

1/3 cup strong brewed coffee

1 T. balsamic vinegar

Directions:

~Fry bacon in large frying pan. Drain on paper towels. Break into small pieces. Reserve 1 T. of the bacon drippings in the pan. Discard the rest.

~Add onions to pan and cook for 8-10 minutes, then reduce to low heat.

~Add maple syrup, stir, and cook until onions have caramelized, about 15 minutes.

~Add coffee, 1/2 cup of water and bacon. Continue to cook, stirring frequently, until mixture is thick and jam-like, about 30 minutes.

~Remove from heat and stir in balsamic vinegar. Add salt and pepper to taste, if needed.

~Serve at room temperature, over cream cheese, with crackers. Makes about 2 cups.

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Maple Brown Butter

Crispy Treats

*Adapted from a recipe published in
The Smitten Kitchen Cookbook.*



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Ingredients:

1 stick butter
1/4 cup maple syrup
1/2 t. nutmeg
1.4 t. cinnamon
Pinch of salt
1 10oz. Bag of marshmallows
6 cups Rice Krispies or similar cereal

Directions:

~Place butter in large pot over medium heat, until it froths and turns brown. Remove from heat when butter is a dark amber color.
~Add maple syrup. CAUTION: It will be very bubbly and may splatter.
~Add marshmallows. Stir until melted.
~Add salt, nutmeg and cinnamon. Stir.
~Pour cereal into pot and stir to coat.
~Press into buttered 9"x13" pan. Cool. Cut into bars and serve.

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Maple Cinnamon Snack Mix



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Ingredients:

2 cups corn chex
2 cups rice chex
2 cups honey nut cheerios
2 cups small pretzels
3/4 cup dried cranberries
1/3 cup maple syrup
2 Tablespoons butter
1 1/2 teaspoon vanilla
Cinnamon

Directions:

~In a large bowl, mix cereals, pretzels and cranberries.
~In a small microwave dish, place the maple syrup and butter. Heat in microwave until the butter is melted. Remove from microwave and add vanilla. Stir.
~Pour maple syrup mixture over cereal mixture and toss to coat evenly.
~Place on a large, rimmed cookie sheet (greased, or with parchment paper).
~Sprinkle very lightly with ground cinnamon, if desired.
~Bake at 250°F for 45 minutes, stirring every 15 minutes or so.
~Cool completely. Store in an airtight container.

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Maple Syrup Tarts



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Ingredients:

1 egg
1 cup maple syrup
1 T. melted butter
1/4 cup packed brown sugar
1 T. lemon juice
1/2 cup chopped walnuts
12 3" round pie dough

Directions:

~Preheat oven to 375°F.
~Beat egg with fork, mix with maple syrup, butter, brown sugar, lemon juice and nuts.
~Put 3" pie dough in tart pan.
~Fill tarts and bake 20-25 minutes.

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Maple Oatmeal Cream Pies

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Ingredients:

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| 1 1/2 cup rolled oats | 1/4 tsp. nutmeg |
| 1 cup flour | 1/4 tsp. salt |
| 3/4 tsp. baking powder | 1/2 cup butter, room temp. |
| 1/2 tsp. baking soda | 1/2 cup maple sugar |
| 1/2 tsp. cinnamon | 1/2 cup packed brown sugar |
| 1/4 tsp. ground ginger | 1 egg |

Maple Cream:

8 oz. cream cheese, room temp.
1/3 cup confectioners sugar
Maple syrup to frosting consistency

Directions:

~Preheat oven to 350°F.

~Toast oats in baking sheet, shaking intermittently to prevent burning, until lightly browned (about 10 minutes). Cool.

~In medium bowl, whisk together flour, baking powder, soda, cinnamon, ginger, nutmeg and salt.

~In large bowl, beat butter and sugars until fluffy. Beat in egg. Add flour mixture, stirring until just combined. Stir in oats.

~Drop 24 1" balls onto cookie sheets, 2" apart. Bake until lightly browned on edge and set, 12 minutes. Cool 5 minutes on sheets, completely on racks. Frost with maple cream and sandwich.

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Maple Sparkle Cookies

From Martha Stewart Living

Ingredients:

3 cups flour
1/2 tsp. salt
1 cup of butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg yolk
3/4 cup maple syrup
1/3 cup sanding sugar

Directions:

~Sift flour and salt into medium bowl.
~Beat butter and sugars until pale and creamy. Add yolk and 1/2 cup maple syrup, beating well.
~Add flour mixture and beat until just incorporated.
~Shape into 2 disks and refrigerate 2 hours (up to 2 days).
~Preheat oven to 325°F.
~Roll out dough and cut with maple leaf cookie cutter. Bake 14-16 minutes until edges are golden brown.
~Cool 5 minutes. Brush tops with maple syrup and sprinkle with sanding sugar. Cool completely.



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Maple Nut Chocolates



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Ingredients:

1 can sweetened condensed milk
1/2 cup butter
7 1/2 cup powdered sugar
2 cups chopped walnuts
2 tsp. maple flavoring

1 tsp. vanilla
4 cups semisweet chocolate chips
2 oz. bittersweet chocolate
2 tsp. shortening

Directions:

- ~In small saucepan, combine milk and butter. Cook and stir over low heat until butter is melted.
- ~Place powdered sugar in a large bowl, add milk mixture and beat until smooth.
- ~Stir in walnuts, maple and vanilla.
- ~Roll into 3/4" balls; place on waxed paper-lined cookie sheets and refrigerate for one hour.
- ~In a microwave, melt the chips, chocolate and shortening; stir until smooth.
- ~Dip the balls, allow excess to drop off. Place on waxed paper and let stand until set. Store in an airtight container. Makes about 13 dozen.

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Maple Coffee Creamer



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Ingredients:

- 1 can sweetened condensed milk
- 1 cup half and half or whole milk or soy milk
- 1 T. maple syrup
- 1 tsp. vanilla

Directions:

- ~Stir all ingredients together.
- ~Refrigerate.
- ~Stir before serving as condensed milk may settle to the bottom.

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Molasses Sugar Cookies with Maple Frosting



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Ingredients:

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| 1 1/2 cup shortening | 2 tsp. cinnamon |
| 2/3 cup molasses | 1 tsp. vanilla |
| 2 cups sugar | 1 tsp. salt |
| 2 eggs | 1 T. + 1 tsp. baking soda |
| 1/2 tsp. ground cloves | 4 cups flour |

Frosting:

| | |
|--------------------------|------------------|
| 1/2 cup margarine | |
| 1 tsp. maple flavoring | |
| 1 1/2 cup brown sugar | 1/2 tsp. vanilla |
| 2 1/2 cup powdered sugar | 1/4 cup milk |

Directions:

- ~Melt shortening over low heat and then let cool.
- ~Add the molasses, sugar and eggs and beat well. Mix in cloves, cinnamon, salt and baking soda.
- ~Mix in the flour. Chill for 90 minutes (it won't get really firm).
- ~Roll dough into 1-inch balls. Bake at 350°F for 8-10 minutes. Makes about 6 dozen.

Frosting:

- ~Combine margarine, brown sugar and milk in saucepan and bring to a boil. Boil 3 minutes.
- ~Remove from heat and add maple and vanilla flavorings.
- ~Beat in enough powdered sugar to achieve spreadable consistency. Spread onto cooled cookies.

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Maple Chipotle BBQ Pulled Pork

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In small saucepan, cook slowly over med-low heat until well softened and beginning to caramelize:

- 3 Tablespoons olive oil
- 3 cloves chopped garlic
- 1 medium red onion, chopped

Add:

- 2 cups plain tomato sauce
- 1/2 cup maple syrup
- 1/4 cup apple cider vinegar
- 1 or 2 teaspoons ground chipotle powder
- 1 teaspoon black pepper
- 1/2 teaspoon ground dry thyme
- 1 teaspoon salt

Simmer slowly for 20-30 minutes or until reduced by 1/4, stirring often. When cool, puree in a blender until smooth. Makes 2 1/2 cups.

For the pork, dry rub a 5-6 lb. pork shoulder roast with a mixture of:

- 1/2 teaspoon powdered ginger
- 1 Tablespoon black pepper
- 1 Tablespoon dry thyme
- 1 Tablespoon garlic powder
- 1 1/2 Tablespoon kosher salt

Heat 4 tablespoons oil in a large skillet over medium heat and brown the roast on all sides.

Transfer to a covered roasting pan. To the roasting pan, add:

- 1 medium onion, chopped
- 3 cloves minced garlic
- 4 medium firm apples, peeled and chunked
- 1/2 to 1 teaspoon ground chipotle powder, according to taste
- 1/4 cup apple cider vinegar
- 2 Tablespoons chopped fresh thyme (or 1 teaspoon dry thyme)
- 1 1/2 cups chicken stock or water
- 1/4 cup maple syrup
- 1 teaspoon salt
- 1 teaspoon ground pepper

Pour all over the roast and cover with foil then the pan lid. Roast at 300°F for 3-4 hours until meat is tender and falling off the bone. Remove the braising liquid to a saucepan, skim all the excess fat and reduce the liquid until thickened slightly. You can puree the sauce to smooth it out and incorporate the cooked onions and apples. Serve over the pulled pork.