

### **Maple Flavored Jerky**

3 lb. steak, cut no more than ¼" thick  
½ c. soy sauce  
2 t. liquid smoke  
1 c. Worcestershire sauce  
2 t. Accent  
½ t. salt  
1/3 c. maple syrup  
1 t. garlic powder  
1 t. pepper

Mix together. Marinate meat for 24 hours. Dehydrate about 6 hours, depending on thickness of meat.

### **Soft Almond Cookie**

½ c. butter, softened  
¾ c. maple syrup, room temperature  
2 t. lemon rind, grated  
1 ½ c. flour  
1 t. baking powder  
3 oz. cream cheese, softened  
1 egg  
1 t. almond extract  
2 c. ground almonds  
1/2 t. salt

Cream butter and cream cheese. Continue to beat, adding maple syrup in a slow drizzle. Then beat in egg, almond extract, lemon rind. Toss together the remaining ingredients; add to liquids, stirring just until all is moistened. Spoon the cookies by tablespoon onto a lightly greased cookie sheet. Press an almond in the middle of each cookie. Bake at 350° about 15 min., until the bottoms are golden and the tops just slightly resistant to finger pressure.

### Maple English Muffins

1 c. milk	1 t. salt
3 T. butter or margarine	¼ c. maple syrup
1 pkg. active dry yeast	1 c. warm water
1 c. All-Bran cereal	¾ c. rolled oats
1½ c. whole wheat flour corn meal	2-3 c. all-purpose flour

Scald milk; stir in salt and butter. Add maple syrup; cool to lukewarm. In a large bowl, dissolve yeast in warm water. Stir in lukewarm milk mixture, All-Bran, rolled oats and whole wheat flour. Beat until smooth. Add enough all purpose flour to make a stiff dough. Turn out onto a lightly floured surface; knead for about 2 min. or until dough can be formed into a ball. Dough will be sticky. Place in a lightly greased bowl; turn to grease the top. Cover, let rise in a warm place until doubled in bulk—about one hour.

Punch down dough; divide in half. Sprinkle cornmeal on a flat surface. Pat each dough half to a ¼" thickness. Cut into 4" circles. Place on ungreased baking sheets. Cover; let rise in a warm place until doubled in bulk, about ½ hr. Place circles on a lightly greased griddle. Bake over medium heat, uncovered, until browned, about 10 min. per side. Cool on wire racks. Makes 10-12 muffins.

Split, toast, spread with maple butter or cream cheese.

### Maple Syrup Apple Cake (Helen Roach, Florence, WI)

#### Crust

1½ sticks butter  
½ c. oatmeal  
½ c. brown sugar  
2 c. flour

Mix together. Pat ¾ of mixture into the bottom of a 9" x 13" pan. Save the rest for topping.

#### Topping

2 quarts fresh or frozen apples, peeled and cored  
1 ½ c. maple syrup  
2 T. cornstarch  
1½ t. vanilla

Slice apples on the crust. Cook maple syrup and cornstarch until thick. Add vanilla. Pour over apples.

Sprinkle on reserved topping. Bake at 350° F for 1 hour. Serve with whipped cream.

## **Maple Rhubarb with Maple Cheese Crackers**

(Mildred Behm, Merrill, WI)

2 c. cut rhubarb  
1 t. cornstarch  
½ c. maple syrup.

Cook until rhubarb is soft. Add cornstarch to thicken. Cool. Serve over cream cheese with crackers.

### Crackers

2 c. flour  
½ t. salt  
2 c. shredded cheese  
1 c. cold butter  
Maple syrup (about 1/3 cup)

Cut butter into flour and salt. Mix in shredded cheese. Add enough maple syrup for the dough to stick together. Take small amounts of dough, form a ball and roll flat. Cut into shapes if desired. Place on ungreased cookie sheet with spatula. Brush crackers with a mixture of 2 T melted butter and 2 T maple syrup. Bake in preheated 375° oven for about 15 minutes, until golden.

## **Hot Maple Fruit Punch**

(Diane Christians, Wausau, WI)

6 c. cranberry juice	3 c. apple juice
3 c. orange juice	¾ c. maple syrup
1½ t. cinnamon	¾ t. cloves
¾ t. nutmeg	12 cinnamon sticks
1 apple	

Put all ingredients in pot; bring to boil and add cinnamon sticks. Cut apple in half; place in punch. Serve warm.

**Maple Crunch Pecan Pie with Cornmeal Crust**  
(Bernice Janowski, Stevens Point)

Cornmeal Crust

1 ½ c. all-purpose flour  
1/3 c. fine cornmeal  
½ tsp. salt  
½ c. well-chilled solid vegetable shortening  
4-5 T. ice water

For crust: combine flour, cornmeal and salt in large bowl. Cut in shortening until mixture resembles coarse meal. Stir in enough water so dough comes together. Gather in ball. Wrap in plastic and refrigerate at least 1 hour.

Filling

4 eggs, lightly beaten  
1 c. maple syrup  
¼ c. firmly packed brown sugar  
¼ c. granulated sugar  
3 T. butter, melted  
1 T. vanilla  
1 tsp. freshly grated lemon zest  
¼ tsp. salt  
1 c. chopped pecans

Topping

1/3 c. firmly packed brown sugar  
3 T. butter  
3 T. maple syrup  
1 ½ c. pecan halves

Preheat oven to 350°. Roll chilled dough out on lightly floured surface to thickness of 1/8" to ¼". Fit into a 9" pie pan; trim and flute edges. For filling, combine eggs, syrup, brown sugar, granulated sugar, butter, vanilla, lemon zest and salt in large bowl. Stir in chopped nuts. Mix well. Spoon into unbaked crust. Bake at 350° for 15 min. Cover edge with foil to prevent overbrowning. Bake 20 min. Remove from oven. Remove foil and save. For topping, combine brown sugar, butter and syrup in med. saucepan. Cook about 2 min., or until sugar dissolves. Add pecan halves. Stir until coated. Spoon over pie. Recover edge with foil. Bake 10-20 min., or until topping is bubbly. Cool to room temperature before serving. Refrigerate leftover pie.