

MAPLE COOKBOOK COCKTAILS



www.maplefromcanada.com

Discover the Magical World of Maple

About Pure Maple Syrup From Canada

CANADA'S GIFT TO THE WORLD

Maple from Canada is the official US website and brand for Québec Maple Syrup Producers (QMSP). Each year in Canada, deep in the forests of Québec, a remarkable natural event occurs as maple sap, frozen solid over the long, cold winter, starts to thaw, and the maple tapping season begins.

Thousands of producers collect the sap from maple trees and boil the liquid to make pure maple syrup, a 100% natural sweetener with a high-quality taste and a versatile range of uses.

Unrefined and unprocessed, pure Canadian maple syrup is ideal for brunches, baking, and barbecues, imparting the flavor of Canada's iconic ingredient into many dishes, free from artificial additives or flavorings.

From Tree to Table

The maple syrup production process starts with one of nature's true phenomena. In springtime, when the nights are below freezing, water from the soil is absorbed into the maple tree. During the day, warmer temperatures of about 40 degrees Fahrenheit create pressure that pushes the water back down to the bottom of the tree, making it easy to collect the precious maple sap. The sap is gathered over 4-6 weeks, usually between early March and late April.



MAPLE TREE TAPPING

Maple syrup producers tap sugar maples and red maples.



COLLECTING THE SAP

When the spring thaw comes, the sap runs out of the taps into buckets or tubing that leads to the sugar house.



MAPLE SYRUP EVAPORATION

The sap is transported to the sugar house, where it is boiled down to become real maple syrup.

Sugar Alternative

Pure Canadian maple syrup can be used as an alternative to sugar in a variety of dishes, such as desserts and baked goods (pies and cakes, just to name a few). The natural sweetener also adds depth and complexity to a wide range of entrees and can be used as an ingredient in glazes, rubs, or barbecue sauces for poultry, meat, seafood, or vegetables.

HOW TO SUBSTITUTE MAPLE SYRUP FOR SUGAR

For most recipes, maple syrup can easily replace an equal amount of granulated white or brown sugar. To substitute for a cup of sugar, use one cup of maple syrup and reduce the quantity of other liquids in the recipe by a total of $\frac{1}{4}$ cup.



*This method works for most recipes. It may not, however, be suitable for pastry recipes that use large amounts of sugar.

Maple syrup can also serve as a one-to-one substitution for other liquid sweeteners, such as honey, molasses, and corn syrup.

Pure maple syrup can also be used to:

- Add a subtle sweetness and a hint of maple flavor to fresh fruit, cereal, and ice cream.
- Sweeten tea, hot chocolate, coffee, eggnog, and smoothies.
- Jazz up a cocktail instead of using simple syrup.

Storing your maple syrup

WHEN THE CONTAINER IS UNOPENED

Maple syrup has a long shelf life. Maple syrup (if it's been boiled and packaged according to our standards) keeps at room temperature for a very long time in most containers, including glass or squeeze-type plastic bottles. However, tests have shown that some receptacles, while quite lovely, do not provide foolproof barriers to oxygen. That's why we recommend that you put that beige plastic jug with the maple scenery on it into the fridge. It'll prolong the life of your maple syrup.

AFTER THE CONTAINER'S BEEN OPENED

Using an entire can of maple syrup at once is rare, so you're likely to have leftovers. We have these two simple rules for keeping maple syrup once it's open: Avoid prolonged open-air exposure and; keep it in an airtight container in a cool place.

We'd love to guarantee that your syrup will keep indefinitely but that hypothesis has never been tested: the maple syrup jug always gets emptied out before very long!

Four Classes of Maple, One for Every Taste

The classification of maple syrup is based on the color and strength of its maple flavor. There are four classes of maple syrup:



GOLDEN – DELICATE TASTE

This syrup comes from sap harvested at the very beginning of the sugaring season. It's distinguished by its light golden hue and sweet, delicate flavor. It's a delicious topping for yogurt and ice cream.



AMBER – RICH TASTE

This syrup has a pure, rich taste and an attractive amber color. It's ideal as an ingredient in vinaigrettes and all sorts of dishes and desserts and is the most commonly found maple syrup on store shelves.



DARK – ROBUST TASTE

With its more pronounced, caramelized flavor, this syrup is well-suited for cooking, baking, and sauces. It's celebrated for the way it enhances the taste of fruity dishes.



VERY DARK – STRONG TASTE

This syrup is the product of maple sap harvested at the end of the sugaring-off season. Its flavor, more pronounced than any of the previously listed syrups, is rich and distinctive. It colors and perfumes, sauces, and glazes to perfection. Before 2015, this was known as Grade B maple syrup.

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My Maple Cosmo

Prep time: 5 min Portions: 1

Ingredients

- 2 oz vodka
- 1/2 oz Grand Marnier
- 2 1/2 tbsp pure cranberry juice (no added water or sugar)
- 2 tsp maple syrup (preferably golden syrup for its delicate flavor)
- A few drops of orange blossom extract
- 1 strip lemon zest
- 1 tsp lemon juice

Method

1. Put all the ingredients into a cocktail shaker with 3–4 ice cubes and shake vigorously for 10 seconds.
2. Place a filter on the shaker and pour into a cocktail glass. Serve immediately!



Maple Mai Tai

Prep time: 5 min Portions: 1

Ingredients

- 2 oz amber rum (preferably Jamaican rum)
- 1/2 oz orange liqueur
- 1/2 oz maple syrup (preferably dark syrup for its robust flavor)
- 1/2 oz pineapple juice
- 3/4 oz fresh lime juice
- Ice cubes
- Lime wheel and fresh mint (for garnish)

Method

1. Pour the first five ingredients into a shaker.
2. Fill with ice cubes and shake until the shaker is freezing to your fingers.
3. Strain through a fine sieve into a glass filled with ice cubes.
4. Garnish with the lime wheel and fresh mint..



Spiked Maple Frappe

Prep time: 15 min Portions: 1

Ingredients

- 1 frozen banana
- 1 cup ice cubes
- 1/2 cup oat milk
- 1/2 cup strong coffee or espresso, chilled
- 2 tbsp dark rum
- 1 tbsp pure Canadian maple syrup
- 1 tbsp almond butter
- 1/2 tsp vanilla extract
- Maple syrup (for drizzling)

Method

1. In a blender, combine the banana, ice cubes, oat milk, coffee, rum, maple syrup, almond butter, and vanilla.
2. Blend until smooth and frothy.
3. Pour into a tall glass.
4. Drizzle with maple syrup before serving.



Maple-Blueberry Whisky Sour

Prep time: 5 min Portions: 1

Ingredients

- 3/4 oz maple syrup (preferably dark syrup for its robust flavor)
- 10 blueberries (fresh or frozen)
- 2 oz whisky
- 1 oz fresh lemon juice
- 1 egg white
- Maple sugar (for decoration)

Method

1. Pour the maple syrup into a cocktail shaker and muddle the blueberries in it.
2. Add the whisky, lemon juice, and egg white.
3. Shake well.
4. Open the shaker, fill with ice cubes, and shake again.
5. Strain through a fine sieve into a 150 ml (5 oz) goblet or a 300 ml (10 oz) old fashioned glass with an ice cube.
6. Using a sheet of paper, sprinkle maple sugar onto half of the cocktail.



Maple Cranberry Sparkler Mocktail

Prep time: 10 min Portions: 1

Ingredients

MOCKTAIL

- 6–8 3/4 cup cranberry juice
- 1 1/2 teaspoons maple syrup (preferably amber syrup for its rich flavor)
- 2/3 cup sparkling mineral water
- 1/4 cup orange juice with pulp
- 2 teaspoons fine maple sugar
- Ice cubes

OPTIONAL

- 2 oz spirit of your choice (vodka, gin, or white rum)

Method

1. Frost the rim of a highball or other tall glass with maple sugar.
2. Add the ice to the glass and pour the cranberry juice, maple syrup, sparkling mineral water, orange juice, and optional spirit over the ice.
3. Skewer two thin slices of orange and lime on a cocktail pick with a red ball on the end, and garnish.
4. Garnish with a slice of blood orange and mint.



Maple Piña Colada

Prep time: 15 min Portions: 1

Ingredients

- 2 1/2 oz white rum
- 1 1/2 tbsp maple syrup (preferably amber syrup for its rich flavor)
- 2 cups frozen pineapple chunks
- 3/4 cup coconut milk
- Paper umbrella and maple flakes or a slice of pineapple (for decoration)

Method

1. Put the first four ingredients into a food processor and blend at high speed for at least 60 seconds, until smooth. If too thick, dilute with a little water.
2. Pour into two of your favorite glasses.
3. Decorate with a paper umbrella and maple flakes or a slice of pineapple.

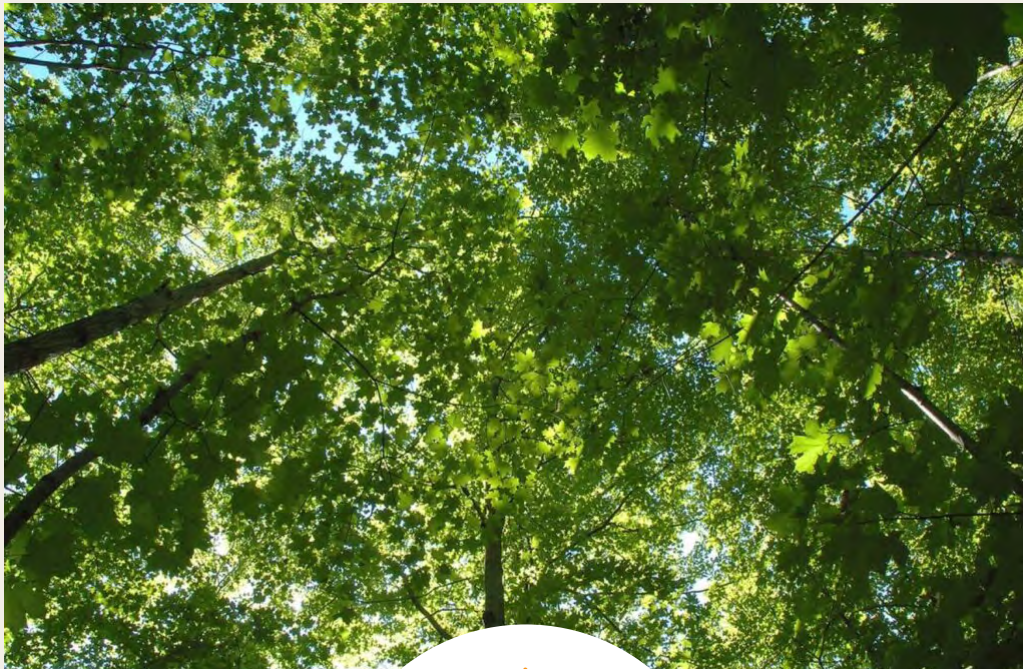


We Are Committed to a Healthy Future

Maple groves offer us much more than syrup! In Quebec, the 34 million maple trees in working sugar bushes provide ecological goods and services essential to human well-being, the value of which reaches 1.6 billion Canadian dollars each year.

For example, you may be surprised to learn that Quebec's maple groves capture the carbon produced by the equivalent of 220,000 cars per year. Another good news is that active sugar bushes in Quebec capture and store 11 times more carbon than their own production processes emit.

By choosing maple products, you are helping to preserve these maple groves and their ecological services and increase the area of natural forests in use. More specifically, if every day for a year, you put 1 teaspoon of maple syrup or maple sugar in your coffee instead of 1 teaspoon of sugar, you participate in the protection of one maple tree.



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