

# A Holiday Table

## FULL OF FLAVOR WITH PURE MAPLE SYRUP

### FAMILY FEATURES

Whether you invite a few friends for cocktails and snacks, or you're hosting the whole crowd for a holiday meal, add warmth and richness to special dishes with pure maple syrup from Canada.

Maple syrup adds more than flavor and sweetness. All-natural pure maple syrup has been shown to be healthier for you than most other sweeteners.

The recipes here show how maple syrup highlights the sweet or savory flavors of holiday appetizers, a pork roast and dessert. And that lets you say Happy Holidays to your friends and family in a most delicious way.

When shopping at the grocery store, be sure to look for "100% pure maple syrup" on bottle labels.

For more holiday recipes, visit [www.purecanadamaple.com](http://www.purecanadamaple.com) or follow on Twitter @PureCanadaMaple.

### Maple and Portobello Strudel

Yield: 8 portions

- 1/2 cup (1 stick) butter, divided
- 4 portobello mushrooms, chopped
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 medium apple, peeled, cored and grated
- 1 tablespoon chopped fresh thyme
- Salt and freshly ground pepper, to taste
- 1/4 cup pure maple syrup from Canada
- 4 sheets phyllo dough

In skillet over medium heat, melt 1/4 cup butter; add mushrooms, onion, garlic, apple and thyme. Cook 10 minutes, stirring occasionally; season with salt and pepper and set aside.

Melt remaining 1/4 cup butter. In bowl, stir butter and maple syrup.

On a work surface, spread out one sheet of phyllo; brush with butter-maple syrup mixture. Stack the next 3 sheets, brushing each layer with butter-maple syrup.

Spread mushroom filling along a short edge of phyllo, then roll up tightly. Brush with remaining butter-maple syrup; wrap well in plastic wrap and freeze for up to 1 week.

About an hour before serving, preheat the oven to 350°F. Line a baking sheet with parchment or foil and place the frozen strudel on it; bake 45 minutes. Let cool 10 minutes; cut into 8 slices.



### Maple and Dark Chocolate Cake

Yield: 8 portions

- 1 1/3 cups chocolate wafer crumbs
- 2/3 cup chopped walnuts
- 3 tablespoons unsalted butter, melted
- 2 1/4 cups heavy cream, divided
- 8 ounces semi-sweet chocolate, finely chopped
- 2 tablespoons strong coffee
- 2 packets (1/4 ounce each) plain gelatin
- 1 cup pure maple syrup from Canada
- 1 cup milk

Preheat oven to 375°F.

In mixing bowl, stir together cookie crumbs, walnuts and butter until well blended. Firmly press onto the bottom of an 8-inch springform pan; bake 10 minutes. Allow to cool.

Meanwhile, in small pan over low heat, heat 1 cup cream just until it steams. Remove from heat, add chocolate and coffee; whisk until smooth. Allow to cool 10 minutes; pour over the crust. Cover with plastic wrap and refrigerate until firm, about 1 hour.

In shallow bowl, add 1/2 cup cold water; evenly sprinkle gelatin over water and set aside to soften, about 1 minute.

In medium pan, over low heat, heat maple syrup, milk and 1 1/4 cups cream until steaming. Add softened gelatin; stir until dissolved. Cool to room temperature, stirring occasionally, about 1 hour; pour over the firm chocolate layer. Cover with plastic wrap and refrigerate until set, about 2 hours.

Run a knife along edge of cake; remove sides of pan and place cake on serving plate. If desired, decorate top with chocolate wafers and maple candy.

### Maple and Mustard Pork Crown Roast

Yield: 18 portions

- 1 10-pound pork crown roast
- 6 cloves garlic, cut in half lengthwise
- 1 cup pure maple syrup from Canada
- 1/2 cup red wine
- 1 medium onion, chopped
- 1/4 cup mixed fresh herbs (rosemary, parsley, thyme), divided
- 1/2 cup Dijon mustard
- 1/2 cup plus 2 tablespoons softened butter, divided
- Salt and pepper, to taste
- 2/3 cup chicken stock
- 1/2 cup butter

Put roast in large roasting pan. With sharp knife, prick meat in 12 places; insert a garlic slice in each incision.

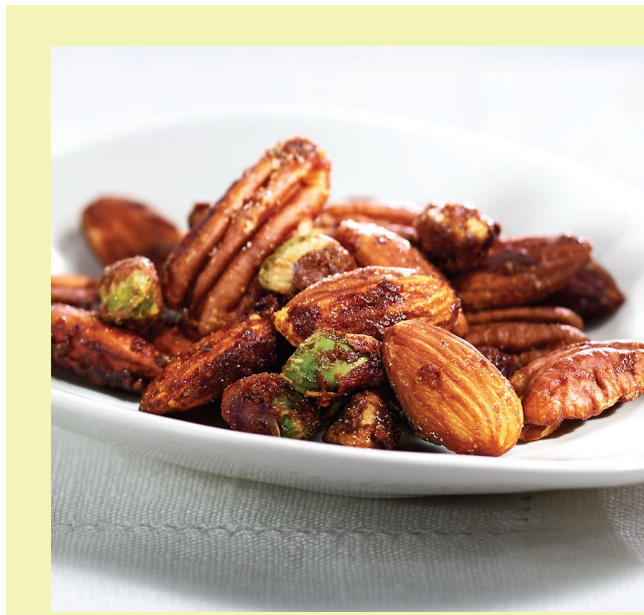
In bowl, mix maple syrup, wine, onion and 1 tablespoon herbs; pour over pork. Refrigerate 30 minutes, spooning marinade over pork every 10 minutes.

Preheat oven to 350°F.

Pour marinade from pan into bowl; reserve.

Pat roast dry with paper towels. In small bowl, mix mustard, 2 tablespoons butter, salt and pepper. Spread entire roast with mixture; sprinkle with remaining herbs. Bake 60 to 75 minutes, or until 160°F internal temperature.

Remove roast from pan to serving platter; loosely cover with foil. Place pan on stove; add reserved marinade and chicken stock. Over medium-high heat, stir constantly until reduced by half, about 8 minutes. Remove from heat, stir in 1/2 cup butter; pour sauce around the roast. If desired, garnish with fruit and herbs.



### Spicy Maple Walnuts, Almonds, Pecans and Pistachios

Yield: 2 cups

- 1/4 cup butter
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 pinch or more cayenne pepper
- 3 tablespoons pure maple syrup from Canada
- 2 cups unsalted mixed nuts (walnuts, almonds, pecans, pistachios)
- 1 teaspoon salt

Preheat oven to 350°F. In pan over medium heat, melt butter. Remove from heat; stir in spices and maple syrup. Add nuts and stir to coat well. Spread nuts on a cookie sheet and bake with oven door partially open, until golden, about 15 minutes. Sprinkle with salt. Transfer nuts to a serving bowl; serve warm.