Pennsylvania Maple Recipes

Cocktails Drinks Breakfast Entrees Desserts Other

COCKTAILS

Pennsylvania Maple Old Fashioned

- 2 parts bourbon
- 1/4-part Pennsylvania maple syrup
- 2 dashes Angostura bitters
- fresh grated cinnamon
- Orange peel and cinnamon stick for garnish

Instructions

1. Use a vegetable peeler or knife to carefully cut a 2- to 3-inch-long piece of orange peel. Run the pulp-side of the peel around the rim of the cocktail glass, then set the peel aside for later.
2. Add the bourbon, bitters, and maple syrup to the glass, and briefly stir to combine. Add the ice, then briefly stir the drink one more time to mix and chill.
3. Give the orange peel a good twist above the glass to release its oils, then tuck it into the drink. Add a maraschino cherry and serve immediately.

Pennsylvania Maple Paloma Cocktail

- 2 oz freshly squeezed pink grapefruit juice
- 1 oz freshly squeezed lime juice
- 1 oz tequila or mezcal
- ½ oz Pennsylvania maple syrup
- 1 tbsp granulated Pennsylvania maple sugar
- 1 slice grapefruit, halved
- 2 oz sparkling water, or soda water

Instructions

1. To a shaker filled with ice, add the grapefruit juice, lime juice, tequila, and maple syrup. Shake until the cocktail is ice cold, about 20 seconds.
2. Spoon the maple sugar onto a plate. Rub 1 half grapefruit slice around the edge of a cocktail glass, and then dip the glass into the maple sugar.
3. Strain the maple paloma cocktail into the prepared glass. Top off with sparkling water, and then garnish with the grapefruit slices.

DRINKS

Maple Latte

- 1 tablespoon pure maple syrup
- ⅛ teaspoon fine sea salt
- 2 shots espresso (see notes)
- 10 ounces non-dairy milk

Instructions

1. Pour the maple syrup into your mug and add the sea salt. Pour the espresso into the mug and give it a swirl to integrate the maple syrup and salt.
2. Warm your non-dairy milk in a milk frother or on the stove to about 140-160 degrees F. Pour the warmed milk over the espresso mixture. Enjoy immediately.

BREAKFAST

Vegan Toasted Oatmeal with Maple Syrup, Cranberries, and Raspberries

Ingredients

- 1 cup steel cut oats
- 3 cups water
- 1/3 cup whole fresh or frozen cranberries and raspberries
- 2 tablespoons sugar or brown sugar
- Pinch kosher salt
- 2 tablespoons maple syrup

Directions

1. Heat oats in a medium saucepan over medium heat, stirring and tossing constantly until pale golden brown and a nutty aroma develops, about 3 minutes. Add water, berries, sugar, and salt. Bring to a boil over high heat then reduce to a bare simmer.

2. Cook, stirring occasionally until oatmeal is cooked and berries have softened, about 20 minutes total. Gently mash berries with the back of a wooden spoon as they cook to rupture them. Serve immediately, drizzling with maple syrup at the table.

ENTREES

Maple Glazed Roasted Pork Tenderloin

Ingredients

- 7 tablespoons Maple Syrup *(divided)*
- ¼ cup Molasses
- 2 tablespoons Balsamic Vinegar
- ¼ teaspoon Paprika
- 1 teaspoon Fresh Ginger
- 3 tablespoons Cornstarch
- 1 ½ tablespoons Granulated Sugar
- 2 teaspoons Salt
- 1 ½ teaspoons Black Pepper
- 1-pound Pork Tenderloin
- 2 tablespoons Vegetable Oil

Directions

1. Preheat oven to 375 degrees F. Line a pan with foil and place a cooking rack on top. Set aside.
2. Mix 1/4 cup maple syrup, molasses, vinegar, paprika, and ginger together in a liquid measuring cup and set aside.
3. Line another baking sheet with foil (for e...

Instructions

1. Preheat oven to 375 degrees F. Line a pan with foil and place a cooking rack on top. Set aside.
2. Mix 1/4 cup maple syrup, molasses, vinegar, paprika, and ginger together in a liquid measuring cup and set aside.
3. Line another baking sheet with foil (for easy clean up) and add cornstarch, sugar, salt, and pepper to the middle of the pan, mix it together and spread it out. Pour oil in a large non-stick skillet and heat over medium-high heat.
4. Pat the tenderloins dry with a paper towel and then dredge in the cornstarch mixture. Shake off excess and then place in the heated pan. Repeat with the other loin and place an inch apart from the other loin. Sear on all sides (about 8-10 minutes).

5. Place tenderloins on rack. Pour off any fat in the pan and then add the syrup mix and cook for 3 minutes while stirring and scraping the bottom of the pan. Turn off heat. Reserve 3 tablespoons in a small bowl. Brush the tenderloins with a tablespoon (each) of the glaze left in the pan. Place in the oven for 15 minutes, remove, and baste again. Repeat basting every 4 minutes (about 2-3 times) until the internal temperature of the thickest part is at least 145 degrees. (I like mine at 150-155 F) Remove from oven and let rest 10 minutes.
6. While the pork rests, mix the remaining 3 tablespoons of maple syrup with the syrup mixture you reserved. Brush 1 tablespoon onto loins, slice, and serve with remaining sauce for drizzling over.

DESSERTS

Pennsylvania Salted Maple Pie

For the pie dough:

- 1 1/4 cups (160 g) all-purpose flour
- 1 tablespoon sugar
- 1/4 teaspoon table or kosher salt
- 8 tablespoons (114 g) cold, cubed butter, salted or unsalted
- 1/4 C. + 1 T. (71 g) ice water

For the pie:

- 3⁄4 cup (150 g) packed light brown sugar
- 10 tablespoons (142 g) unsalted butter, melted and cooled
- 1 cup (325 g) maple syrup
- 1⁄4 cup (32 g) fine yellow cornmeal
- 1/2 teaspoon kosher salt (1.5 g)
- 1–1⁄4 teaspoons pure vanilla extract
- 3 large eggs
- 1 large egg yolk
- 3⁄4 cup (188 g) heavy cream
- For finishing:
- Flaky sea salt
- 1 cup heavy cream
- confectioner's sugar

Instructions

Make the pie dough:

1. In the bowl of a food processor, pulse the flour, sugar, and salt together. Cut the butter into small pieces, then add to the food processor. Pulse at 1-second intervals until butter is the size of peas—should be about 10 quick pulses. Add the ice water and pulse again about 10 times until the mixture is crumbly but holds together when pinched. Lay a clean tea towel on a work surface. Dump the crumbly dough mixture into the center of the towel. Grab the four corners of the towel together and twist to create a beggar's purse, pressing the dough into a round. Use your hands to pack and flatten the round. If time permits, chill the dough for 30-60 minutes before proceeding, or better for 12 to 24 hours.
2. On a lightly floured work surface, roll out the dough into a 13- to 14-inch round. Use as much flour as needed to prevent the dough from sticking, and every few rolls, flip the dough over. Transfer it to a 9-inch pie plate or pan. Trim dough that hangs over by a lot — leave at least an inch over hanging; you may not need to trim everywhere. Tuck the overhanging dough behind itself; then use your fingers to crimp the edge into a fluted pattern. Save the scraps in an airtight container in the fridge for another use.
3. If time permits, chill the dough in the fridge until firm, about 30 minutes.

Par-bake the dough:

1. Heat your oven to 425ºF. If you have a Baking Steel or pizza stone, place it on a rack in the lower third of your oven. Lay a sheet of parchment across the pie plate and pour pie weights or dried beans or rice into the center until they reach the top of the pie crust. Use your hands to press the weights down and fit them into the edges of the fluted crust.
2. Transfer the filled pie crust to a parchment-lined sheet pan and transfer to the oven for 15-20 minutes or until the edges are just beginning to color — do rely on the visual cues here. It sometimes takes my crusts a little longer to take on that light color at the edges.
3. Remove the pan from the oven and carefully remove the pie weights or dried beans (which you can use again and again — let them cool completely; then transfer to a storage bag). Return the pan to the oven for another 2 to 3 minutes — it should take on only the slightest bit of more color all around.

Fill and Bake the Pie:

1. Preheat your oven to 350°F.
2. Make the filling: In a large bowl, whisk together the brown sugar and melted butter. Add the maple syrup, cornmeal, salt, and vanilla. Add the eggs and yolk and whisk again until very well combined or emulsified — this is important: several commenters have had issues with the mixture separating in the oven. Finally, add the cream and whisk one last time until emulsified.
3. Place the pie plate on a parchment-lined baking sheet. Pour the filling into the pie shell.
4. Transfer the baking sheet with the pie on it to the oven and bake for 45 minutes to 1 hour, until the edges are puffed and the center jiggles only slightly when shaken. It will look slightly underbaked when you remove it, but it will continue to set as it cools.
5. Remove the baking sheet from the oven and transfer the pie to a wire rack. Sprinkle generously with flaky sea salt. Let cool for 4 to 6 hours. Once fully cooled and at room temperature, slice, and serve.
6. To make the whipped cream, beat the heavy cream with a wire whip or in an electric mixer until soft peaks begin to form. Sprinkle in a small handful of sugar (or don't — I like this whipped cream without any sugar because the pie is on the sweet side) and a big pinch of flaky sea salt and beat until peaks begin to get firmer. Taste. Add more sugar (if using) and salt to taste. Beat until peaks begin to hold their shape or until they reach a texture you like — I like billowy, not-quite-stiff peaks. Store in fridge until ready to serve.
7. Store leftover pie, well wrapped in plastic wrap, or tucked into a jumbo Ziplock bag, or under a pie dome, at room temperature for up to 3 days.

OTHER

Maple Dressing

- 1/3 cup avocado oil
- 3 tablespoons balsamic vinegar
- 1 1/2 tablespoons pure maple syrup
- 3/4 teaspoon Dijon mustard

- 1/2 teaspoon honey
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper

Combine oil, vinegar, maple syrup, mustard, honey, paprika, salt, and pepper in a lidded glass jar. Process with an immersion blender until well combined, about 30 seconds, or seal with lid, and shake vigorously.