

5 ideas for **MAPLE SYRUP**

1 GLAZED BLACK PEPPER BACON Preheat oven to 400°F. Arrange 8 slices thick-cut bacon on rack fitted into jelly-roll pan. Brush slices with 3 Tbsp. syrup; sprinkle with ½ tsp. coarsely ground black pepper. Bake 20 to 25 minutes or until crisp. Serves 4.

2 STICKY GLAZED SALMON In sm. bowl, whisk together ¼ c. syrup, 1 Tbsp. soy sauce, 2 tsp. rice wine vinegar, and ¼ tsp. ground ginger. Sprinkle 4 pieces (4 oz. each) skinless salmon fillet with ½ tsp. salt and ¼ tsp. pepper. Place in 12-in. nonstick skillet; brush with some glaze. Cook on medium 9 to 10 minutes or just until opaque throughout, generously brushing often and turning over once. Serves 4.

3 MAPLE PUDDING In med. bowl, whisk together 1 c. whole milk and ⅓ c. cornstarch until smooth. In 3-qt. saucepan, heat ½ c. whole milk, ¾ c. syrup, 1 Tbsp. butter, ½ tsp. vanilla extract, and ¼ tsp. salt to boiling on high, stirring occasionally. Reduce heat to simmer. Whisk in cornstarch mixture; cook 2 minutes, whisking constantly. Transfer to 6 parfait glasses; cover and refrigerate until cold. Serves 6.

4 MAPLE MUSTARD CHICKEN In bowl, whisk together 1 Tbsp. syrup, 1 Tbsp. grainy mustard, and ⅓ tsp. each salt and pepper; add 1 lb. chicken tenders, turning to coat. On plate, coat chicken with ⅓ c. Italian-style bread crumbs, pressing so they adhere. In 12-in. skillet, heat 3 Tbsp. oil on medium; add chicken. Cook 7 minutes or until no longer pink in center (165°F), turning over once. In sm. bowl, blend 2 Tbsp. maple syrup and 2 Tbsp. grainy mustard. Serve with chicken. Serves 4.

5 SPICY SWEET POTATOES In lg. bowl, toss 2 lbs. sweet potatoes, each cut into 8 wedges, with ¼ c. syrup, 1 Tbsp. oil, ½ tsp. ground cumin, and ½ tsp. salt. Arrange on foil-lined jelly-roll pan; bake in 425°F oven 25 to 30 minutes or until tender. In blender, puree ¼ c. syrup, 1 chipotle chile in adobo, and pinch salt; drizzle over potatoes. Serves 4.

