



Maple, Honey & Molasses - Savory

Maple Kielbasa Bites:

Ingredients:

12 oz Kielbasa

1/4 cup [Calef's Pure Maple Syrup](#)

Directions:

1. Cut Kielbasa into bite size pieces.
2. Cook Kielbasa in stick free skillet over medium heat until golden brown on either side.
3. Pour [Calef's Pure Maple Syrup](#) over Kielbasa and let simmer for about 4 minutes or until maple syrup has thickened a bit.
4. Place Kielbasa on plate and serve.

Makes a great appetizer! You can stick toothpicks in each Kielbasa Bite to serve.

Spiced Maple Pumpkin Seeds

Ingredients:

1/4 cup butter

2 cups raw whole pumpkin seeds, washed and dried

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

2 tablespoons [Calef's Pure Maple Syrup](#)

Directions: Preheat oven to 350 degrees F (175 degrees C). Line a large baking sheet with parchment paper. In a large skillet over medium-low heat, melt the butter, then stir in the seeds. Cook, stirring constantly, until the seeds turn slightly brown in color, about 10 minutes. Remove from heat.

Drain off any excess butter, and stir in the cinnamon, nutmeg, and maple syrup until the seeds are thoroughly coated with spices. Spread the seeds out onto the prepared baking sheet. Bake in the preheated oven until crisp and golden brown, stirring every 10 minutes, for 30 to 45 total minutes of baking time



Maple Roasted Butternut Squash Soup

Ingredients:

- 1 butternut squash (about 3 lbs)
- 4 tbsp. butter, softened
- 1/4 cup [Calef's Pure Maple Syrup](#)
- 1 tbsp. vegetable oil
- 1 large carrot (peeled and diced)
- 1/2 large white onion (diced)
- 1 stalk celery (diced)
- 4 cups chicken stock
- 2 cups heavy cream
- 1/4 cup [Calef's Pure Maple Syrup](#) (second amount)
- salt and pepper to taste

Directions:

1. Preheat oven to 325 degrees.
2. Peel squash and cut in half. Scoop out seeds and spread butter over squash. Place cut side up in a rimmed baking sheet and drizzle with 1/4 cup [Calef's Pure Maple Syrup](#). Roast until tender (about 50 minutes).
3. Using a large sauté pan sauté carrot, onion, and celery in vegetable oil until vegetables begin to take on color.
4. Cube baked squash and add to vegetables along with any caramelized butter and syrup found in pan.
5. Add chicken stock and bring to boil.
6. Reduce heat and simmer until vegetables are tender (about 30 minutes).
7. Using blender, puree soup in batches.
8. Combine cream and second amount of maple syrup.
9. Return soup to a boil and season to taste with salt and pepper.
10. Serve in warm bowls (drizzle with [Calef's Pure Maple Syrup](#) for garnish).