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March's Tasty Recipe List

The theme for March is Maple Sugaring. The following recipe is provided to inspire you to make once you get back from your day trip of sugaring demonstrations. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

Maple Walnut Sundae

- ½ cup Grade B maple syrup
- ¼ cup firmly packed light brown sugar
- ⅛ teaspoon salt
- ½ cup heavy cream
- 1 tablespoon unsalted butter
- ½ cup walnuts, chopped coarse and toasted lightly

In a heavy saucepan combine maple syrup, sugar, salt and cream and cook mixture over moderately low heat, stirring until sugar is dissolved. Boil mixture over moderate heat, undisturbed, until thickened and a candy thermometer registers 220 degrees. Stir in butter and walnuts, stirring until butter is melted, and cool sauce until warm. Serve sauce warm over ice cream.