

Maple syrup makes desserts, snacks special

See related story on Taste front.

MAPLE SYRUP MUFFINS

1/2 cup shortening
1/2 cup maple syrup
1/2 cup milk
2 eggs
Sift together:
2 cups flour
4 teaspoons baking powder
1/2 teaspoon salt

Mix ingredients as listed until well blended. Bake at 350 F. for 20-25 minutes. Makes 1 1/2 dozen muffins.

MAPLE BARS

1/2 cup sugar
1 egg
1/2 cup flour
1 cup rolled oats
1 teaspoon vanilla
1/2 cup soft shortening
1/2 cup pure maple syrup

1 cup chopped nuts
1/2 teaspoon baking powder
1/2 cup coconut

Mix all of the ingredients thoroughly. Spread in 8-by-8-inch square greased pan. Bake at 350 F. for 30 to 35 minutes. While warm, cut into squares.

MAPLE POPCORN NUT CANDY

Boil together:
1 tablespoon butter
3 tablespoons water
1 cup maple syrup
Boil until forms soft ball in cold (not ice) water.
Add:
3 quarts popped corn (or mixed cereal) and nuts

Stir briskly until mixture coats

popped corn evenly. Continue stirring until cools, when each morsel will be separately coated.

MAPLE APPLE CRUNCH

8 to 10 graham crackers
1/2 cup soft butter
4 apples
1/2 cup maple syrup

Place crackers on waxed paper and roll with a rolling pin, or crush in blender. Mix butter thoroughly with crumbs. Apply. Butter, cracker and place apples in bottom. Pour maple syrup over apples. Sprinkle cracker mixture over top. Bake at 325 F. for 25 minutes. Top with whipped cream or ice cream. Serves 6.

Recipes provided by Cranbrook Institute of Science.

Where to watch sap tappers

You don't have to travel far to get a firsthand look at maple syrup making.

THE LLOYD A. Stage Outdoor Education Center, 6685 Coolidge, in Troy, is celebrating Maple Syrup Time, 9 a.m. to 4 p.m. Saturday, March 14 and March 21. Reservations are essential and can be made by calling 524-3567 8:30 a.m. to 4:30 p.m. Tuesday-Saturday, noon to 5 p.m. Sunday. Tours last about one hour. There is no charge.

CRANBROOK INSTITUTE OF Science's Maple Syrup Festival runs 1-4:30 p.m. Saturdays and Sundays

through March 22. Institute visitors will get their first taste of sugaring during a slide show presentation, then go on a guided tour of the sugar bush to see how trees are tapped, and get a chance to taste real maple syrup candy. The tour lasts about 1 1/2 hours.

Syrup-making activities are included in the museum admission of \$4 for adults and \$3 for senior citizens and children (ages 3 to 17). The Cranbrook Institute of Science is at 500 Lone Pine Road in Bloomfield Hills. For more information, call 645-3200.

VILLAGE WORKERS, dressed in

period costumes, will collect sap from maple trees at Greenfield Village, beginning Wednesday, March 18. The sap will be brought to the Firestone farmhouse for skimming the residue and cooking. Visitors are welcome to visit the farm to watch the process.

Greenfield Village is at 20900 Oakwood in Dearborn. Village hours are 9 a.m. to 5 p.m. everyday. Admission is adults, \$11.50, seniors, \$10.50, youth, \$5.75. An annual pass for unlimited admission to the Village and Henry Ford Museum is \$25, adults, youth five-12, \$12.50. For more information, call 271-1620.

Savor the flavor of syrup

See Larry Jones' taste buds column on Taste front.

MAPLE SYRUP MOUSSE (serves 8)

1 cup pure maple syrup
3 eggs, separated
1 pint whipping cream
Heat maple syrup to a boil, reduce heat and boil, stirring constantly for 3 minutes. Remove from heat and cool for 5 minutes. Beat egg yolks into a small bowl until thick and lemon-colored. Stir 1/4 cup of the syrup into the yolks very gradually, then add the mixture to the remaining syrup. Cook and stir over low heat until thick, about 15 minutes. Cool 30 minutes. Beat egg whites until stiff. Fold into cooled syrup mix-

ture. Whip 1 pint of cream and fold into syrup mixture. Cover and freeze at least 3 hours. Spoon into individual dessert dishes.

MAPLE SAUSAGE AND APPLES (serves 4)

1 pound pork sausage links
1 cup pure maple syrup
1/2 cup white vinegar
4 apples, cored and cut into rings
Fry sausage in a large skillet until golden, about 20 minutes. Drain. Meanwhile, heat syrup and vinegar in a medium saucepan to a boil. Reduce heat, stir in apple rings, simmer uncovered over low heat until apples are tender-crisp, about 5 minutes. Remove apple rings, arrange on a platter with sausages, pour syrup mixture over the top and serve immediately with pancakes or waffles.

MAPLE SYRUP HAM (serves 10)

1 smoked ham, about 7 pounds
1 quart apple juice
1 cup maple syrup
1/2 cup flour
1/2 teaspoon dry mustard
1 cup golden raisins
Heat ham, apple juice and syrup in a large casserole or Dutch oven, cover and simmer for 2 1/2 hours. Trim outer skin from ham. Measure cooking liquid and return 1 cup of the liquid to Dutch oven. Reserve 3 cups of the liquid. Whisk flour and mustard into 1 cup of the liquid in the Dutch oven. Cook over low heat, stirring constantly until smooth. Add raisins and 3 cups of the reserved liquid to this mixture. Cook, stirring constantly until thick and bubbly for about 10 minutes. Serve with ham and baked sweet potatoes.

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cooking calendar

SCHOOLCRAFT COLLEGE

Schoolcraft College is accepting registrations for Wines of the West Coast and Great Lakes, 7-10:10 p.m. for five weeks beginning Monday, March 16, fee is \$89. Pastries for everyone, 6-8:30 p.m., meets for five weeks beginning Wednesday, March 18. The fee is \$90. To register or obtain more information, call 425-4448. Schoolcraft College is at 18500 Haggerty Road between Six and Seven Mile in Livonia.

KITCHEN GLAMOR

Marcia Sikarskie will teach a lesson on the varieties of rice and the techniques to cook each rice in a light and fluffy manner, 1 and 7 p.m. Tuesday, March 10, at Novi store, 1 and 7 p.m. Wednesday, March 11, at Redford store, 1 and 7 p.m. Thursday, March 12, at West Bloomfield store, and 1 and 7 p.m. Friday, March 13, at Rochester store. Fee is \$3. For information, call 537-1300.

new products

CALL IT VEGGY!

Call It Veggy! is a spicy new pasta sauce by Word of Mouth Foods Inc. in Plymouth. It's loaded with vegetables and made from all natural ingredients. The homemade sauce was developed by Jack and Kristin Trabue, owners of a butcher shop in Plymouth. If you like salsa, you'll love this sauce. It's available in 16- and 32-ounce sizes at Kroger and Jacobson's. Suggested retail price is \$2.99 and \$3.99.

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