

Maple Barbeque Sauce

Small Batch

3 cups Pennsylvania Pure Maple Syrup

(Use Grade A Dark Amber or good tasting Grade B if possible)

Mix together ahead of time in a bowl. Whisk thoroughly.

2 cups Heinz Ketchup

1 Tablespoon French's Mustard

1 Tablespoon Worcestershire Sauce

1 Teaspoon Salt

1 Teaspoon Liquid Smoke

1/8 Teaspoon Ground Red Pepper

Large Batch

1 ½ gallons

16 cups

8 TBL

8 TBL

8 TEA

8 TEA

1 TEA

Directions:

1. Rub margarine or butter around top inside rim of tall saucepan.
2. Boil syrup to 240 degrees F. Watch syrup constantly. When maple syrup boils, it boils OVER. Your maple syrup will need to boil several minutes.
3. Remove from heat.
4. Add remaining ingredients all at once.
5. Stir. Refrigerate.
6. Great for grilling or dipping.

A Hurry Hill Maple Farm summer favorite is adding a very generous squirt of Maple Barbeque Sauce to cream cheese for a "cool 'n sweet" dip. We serve it with Fritos Scoops!! This recipe was a 2012 Pennsylvania Farm Show Blue Ribbon Winner! Enjoy!

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