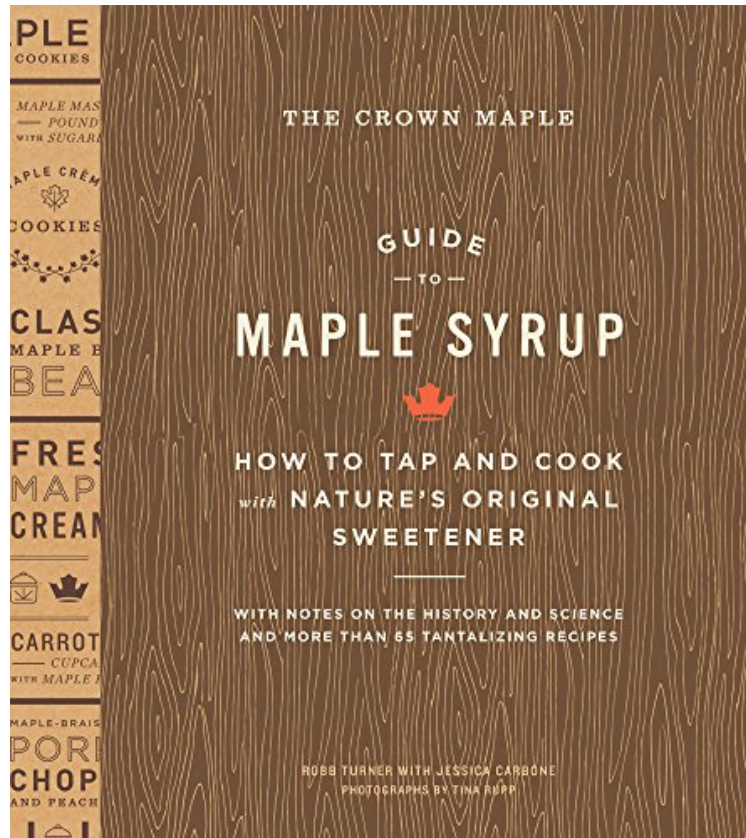


[Free read ebook] The Crown Maple Guide to Maple Syrup: How to Tap and Cook with Nature's Original Sweetener

# The Crown Maple Guide to Maple Syrup: How to Tap and Cook with Nature's Original Sweetener

Robb Turner

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**Robb Turner : The Crown Maple Guide to Maple Syrup: How to Tap and Cook with Nature's Original Sweetener** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Crown Maple Guide to Maple Syrup: How to Tap and Cook with Nature's Original Sweetener:

1 of 1 people found the following review helpful. Modern Maple Sweeteners; Tasty Recipes; A Mid-Career ChangeBy James EllsworthWith their 'Guide to Maple Syrup,' Robb Turner and Jessica Carbone explore the origins and processing history of sugar maple syrup and crystal maple sugar in America. The text is very readable and the photos, by Tina Rupp, are colorful and evocative of New York's Hudson River Valley. This book will appeal to any reader who is interested in understanding local food traditions; specifically why maple sugar was so important in the Northeast of our nation and why it is becoming increasingly relevant now. The history of tapping trees, collecting and transporting sap and then evaporating the sap into syrup and drying the product further to produce sugar is clearly laid out and changing technologies are explained.This is also a story about a different mid-career change from Finance to farm came about, with maple tree farming and syrup/sugar making and marketing rather than cows and chickens

taking the starring role. We follow along a bit as Crown Maple grows from an idea to a business to an expanding business of production and marketing; with the aim of preserving a natural, sustainably harvested food and its sources. Users of pure maple products will appreciate the information on the different grades of maple syrup and their best uses in recipes and how the revised grading system compares with the traditional, color-based/sap-cycle grading system it replaced. Most of us won't get much farther in consuming maple products than pouring syrup on pancakes and waffles. (It is HARD to get beyond that!) But the 90 maple syrup and sugar using recipes included in this 206 page volume make the case for using the sweetener in beverages, baked goods, salads, vegetables, roasted or braised meats and poultry and even seafood. The flavors and ingredients presented are 'up to date'; contemporary twists on American Classics. I have been pouring and baking with real New York State maple products for over thirty years, even when I have had to ship annual order of maple products to Texas and Virginia; I have seen sap running and sap evaporating and sap being barreled and stored in bulk; so this is a book that is of great interest. 0 of 0 people found the following review helpful. I highly recommend the pecan pie. By Emily8376 Interesting and informative! The book itself is also really attractive, and the photos are gorgeous. I was fascinated by the history. There was a lot I didn't know, both about maple syrup and its influence on American cuisine. BTW, I highly recommend the pecan pie. A keeper recipe. 1 of 1 people found the following review helpful. Dripping with information! By M. A. Gates This book provides me with all I want to know about maple syrup and then some. The history, the processing each are detailed. The photography is brilliant. I could have been walking among the trees rather than curled up on my sofa. The family has a personal relationship with the trees and the products themselves. I learned there were four grades of maple syrup. Each type is specified in the recipes that comprise the second half of the book. Yes, a baked beans recipe is included. But, the recipes seem inspired by a family passionate about cooking, about umami, about the layering of flavors. Because of this book, I now know how to flavor maple syrup with ancho chiles!

As a leading organic maple syrup on the market, Crown Maple produces top-quality syrups. Its syrups are so good that they're not only carried by a host of gourmet food markets, but also used in the world's best kitchens, including NoMad, Eleven Madison Park, Bouchon, Lincoln, and more. The Crown Maple Guide to Maple Syrup is the ultimate guide to maple syrup, with 65 sweet and savory recipes, instructions on tapping and evaporating, and an overview of the fascinating history of maple syrup in the United States. Crown Maple owner Robb Turner offers a comprehensive look into the world of maple syrup, complete with archival images and tutorials on the process. After you learn everything you need to know about maple syrup, move into the kitchen with recipes inspired by Robb and his wife Lydia's home kitchen. Try the maple-pecan sticky buns, the maple-glazed duck, or maple lemon bars. Beautifully designed, with a mix of detailed process illustrations from tap to bottle and enticingly photographed recipes, this book is the perfect reference and keepsake for every maple syrup lover.

About the Author Robb Turner is owner of Madava Farms in the Hudson River Valley, home to Crown Maple Syrup. Jessica Carbone is a native New Englander and culinary writer, editor, and historian based in Washington, DC.