

15 Ways to Enjoy Escuminac Birch Syrup

1. **Fancy fish** - whisk together 2 tbsp (30 mL) birch syrup, 2 tbsp (30 mL) grapeseed oil, 2 tbsp (30 mL) lemon juice, 1 tbsp (15 mL) light soy sauce, half clove of minced garlic and 1/4 tsp (1 mL) minced fresh ginger. Pour over broiled salmon or white fish and voilà, fancy fish!



2. **Pairs perfectly with blue cheese** - drizzle 1 tbsp (15 mL) of birch syrup over 2 grilled portobello mushrooms, crumble good-quality blue cheese over top and sprinkle with fresh ground pepper.

3. **Take it up a notch!** Elevate a composed salad with this simple, yet refined dressing: 3 tbsp (45 mL) canola oil, 1 tbsp (15 mL) extra-virgin olive oil, 1 tbsp (15 mL) red wine vinegar, 1 tbsp (15 mL) birch syrup, 1/2 tsp (2 mL) dry mustard, pinch each of sugar, salt and pepper. Whisk ingredients and pour over a Cobb salad, chef's salad or even a Nicoise salad!



4. **Butter up your beef with a Birch Syrup Chipotle Compound Butter** - stir together 1/2 lb (250 g) softened unsalted butter, 2 tbsp (30 mL) birch syrup, 1 tbsp (15 mL) dried chipotle flakes. Roll into log, cover with plastic wrap and chill until hardened. Cut into coins and serve on steak!
5. **Eggceptional pairing** - a drop of birch syrup over a soft boiled egg equals a quick, delicious breakfast or snack throughout the day.
6. **Add zip to plain chips and fries** - mix birch syrup and mayo with a dash of hot sauce for an exciting new dip.
7. **Serve the classic hors d'oeuvre of chicken liver pâté** on a cracker with a few drops of birch syrup.

8. **Sultry snack** - toss 3 cups (750 mL) of California walnuts with 2 tbsp (30 mL) melted butter, 2 tbsp (30 mL) of birch syrup and a pinch of salt and roast in a 350 F (180 C) oven until lightly brown, about 15 minutes.



9. **Posh hot toddy** - shot of cognac, lemon slice studded with 2 cloves, a generous drop of birch syrup and boiled water makes for a cozy evening.
10. **Oatmeal done right** - garnish your bowl of oatmeal with brown sugar, cinnamon, pecan pieces and 1 tsp (5 mL) of birch syrup, adding more syrup if desired.
11. **"O Canada"** - update the classic peameal sandwich with a spoonful of birch syrup, slices of Canadian cheddar and honey Dijon mustard.

12. **Cheese board complements** - choose soft, semi-soft, firm/hard and blue cheese for an appetizer or after-dinner course. Drizzle birch syrup over room temperature cheeses and serve with fresh or dried fruit, nuts and crackers. Cheese suggestions include: Salt Spring Island goat cheese, Le Roitelet Brie, Jensen aged cheddar and Picobello.



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13. **Real Canadian Cocktail** - 2 oz Rye whiskey, 1/4 oz birch syrup, 2 dashes of Angostura bitters, ice and garnish with crisp
14. **Dress up roasted vegetable soup** e.g., butternut squash soup, with a swirl of birch syrup and fresh sage.
15. **Yummy pair** - the deep richness of birch syrup highlights dried fruit recipes with raisins, prunes, dates and figs so experiment and have fun!