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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!

SUGAR ON SNOW

Use a candy thermometer to make this confectionery. It is made by boiling maple syrup to about 235 F. The thick liquid may be kept hot over a very low flame or in a pan of hot water, but should not be stirred as it will form grainy crystals. This liquid is then poured in a molten state upon clean snow whereupon the cold causes it to rapidly thicken. If the syrup runs rather than hardens when it is poured on the snow, then it has not yet been boiled long enough to make the soft maple candy. Once sufficiently hardened the candy can be picked up and eaten. The higher a temperature one boils the initial syrup, the thicker the final result will be.