



Pour it on!



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**Utah State University  
Extension  
Utah County**

100 East Center Street, L 600  
Provo, Utah 84606

Phone: 801-851-8460

Fax: 801-343-8463

<http://extension.usu.edu/utah>



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**Delicious  
Syrup  
Recipes**

### Buttermilk Syrup

2 cups buttermilk                      1 teaspoon baking soda  
1 cup butter                              1/4 cup white corn syrup  
2 cups sugar                              2 teaspoon vanilla

Mix all ingredients together and place in a pan with tall sides. Boil for 7 minutes, stirring frequently. Cool and store in the refrigerator. Warm slightly when ready to use. Enjoy!

### Sour Cream Maple Syrup

Scant ½ cup sour cream              ⅓ cup pure maple syrup  
3 tablespoons unsalted butter, cut into pieces

Heat all ingredients in a small saucepan over medium-low heat, stirring occasionally, until butter has melted.

### Homemade Maple Flavored Syrup

4 cups sugar                              2 cups water  
1 cup corn syrup

Stir well prior to placing on stovetop heat to dissolve sugar. Bring to a boil over medium heat, stirring occasionally. Allow to boil for 1 to 2 minutes; remove from heat. Allow to cool for 10 minutes, then add in 1½ tablespoons of *Mapleline* flavoring. Add an additional ½ tablespoon vanilla flavoring if desired. Stir and serve.

### Berry Syrup

(Adapted from *So Easy to Preserve*, Cooperative Extension The University of Georgia, 2006) (Makes about 2 cups)

1¼ cups berry juice                      ⅓ to ¼ cup corn syrup  
1½ cups sugar                              1 tablespoon lemon juice

Combine ingredients in a saucepan. Bring to a rolling boil and boil one minute. Remove from heat and skim off foam. Cool and serve.

\*Can be used to make fresh choke cherry syrup; contact the Extension office for recipes on canning berry syrups.

## 100 % Real Maple Syrup Grades

Pure maple syrup is graded according to Federal USDA regulations, and is based on both color and flavor. The grades are: *US Grade A Light Amber*, *US Grade A Medium Amber*, *US Grade A Dark Amber*, and *US Grade B*. Some states use a slightly different terminology, as does Canada, but the legal requirements for each grade are the same, regardless of what they are called. For example: Grade A Light Amber syrup is sometimes called Fancy Grade, and in Canada it is called No. 1 Extra Light.

### Grades of Maple Syrup

*Grade A Light Amber*, is very light and has a mild, more delicate maple flavor. It is usually made earlier in the season when the weather is colder. This is the best grade for making maple candy and maple cream.

*Grade A Medium Amber*, is a bit darker, and has a bit more maple flavor. It is the most popular grade of table syrup, and is usually made after the sugaring season begins to warm, about mid-season.

*Grade A Dark Amber*, is darker yet, with a stronger maple flavor. It is usually made later in the season as the days get longer and warmer.

*Grade B*, sometimes called Cooking Syrup, is made late in the season, and is very dark, with a very strong maple flavor, as well as some caramel flavor. Although many people use this for table syrup; because of its strong flavor, it's often used for cooking, baking, and flavoring in special foods.

(From <http://www.massmaple.org/grading.html>, accessed February 24, 2010)