

RECIPES



Peach Sangria with Infused Maple Syrup

1 cup red wine
1 peach or nectarine, sliced, pit removed
Juice of half an orange
1 Tbs of **Cardamom, Elderberry or Cinnamon+Vanilla Infused Maple Syrup**
(or to taste)

Add all ingredients together and stir. Let the mixture sit in the fridge for an hour to blend the flavors. Serve in a large glass over ice with orange rind garnish.



The Dooryard

1 oz cider
2 oz bourbon
1 tsp **Runamok Cardamom Infused Maple Syrup**
2 dashes bitters
Amerena cherry garnish*

Stir all the liquid ingredients together and garnish with a cherry



Roasted Turnips with Cardamom Maple Glaze

4 cups of peeled and diced turnips
1 Tbsp vegetable oil
Salt and pepper
2 Tbsp **Runamok Cardamom Infused Maple Syrup**

Preheat the oven to 375. Toss the diced turnips with oil and season with salt and pepper. Place in one layer on a baking sheet and roast in the oven until the cubes have begun to brown and are tender, about 25 to 30 minutes. Remove from the oven and drizzle with the maple syrup. Return to the oven and roast an additional 5 minutes. Remove from the oven and serve hot as a side for turkey, pork or chicken.