



MAPLE TAFFY (SUGAR ON SNOW)

Without question, this maple confection - featured at impromptu sugarhouse parties throughout the north country during sugar season - is the simplest kind to make. The hot syrup is poured over a mound of fresh, clean snow, where it immediately stiffens and can be peeled off and eaten with forks or fingers. Traditional accompaniments are doughnuts and dill pickle spears to cut the sweetness.

The taffy can also be poured into microwave-proof containers, frozen, reheated in the microwave and poured over ice cream.

2 cups McLure's Light Amber Maple Syrup

In a heavy-bottomed 4-quart pot, boil maple syrup on medium-high heat to 235° - 236°F (to the higher temperature on a sunny day), stirring the surface occasionally to keep it from boiling over.

Immediately pour onto a mound of pristine, freshly fallen snow packed into a bowl or bowls and serve immediately, or pour into a freezer container and freeze for up to 1 year.