



Across the Fence Favorite Recipes – January 2026

Shrimp Salad Rolls (Fresh Recipes - August 2025)

½ cup mayonnaise, plus more for the buns
2 to 3 celery stalks, finely chopped
1 tsp. dry dill or 2 Tbsp. chopped fresh dill
2 chopped fresh chives
1 Tbsp. fresh lemon juice
½ tsp. kosher salt

1 tsp. paprika
1 lb. cooked medium shrimp, chopped
4 hot dog or “New England” style buns
4 large lettuce leaves

Stir together the mayonnaise, celery, dill, chives, lemon juice, paprika, and salt in a large bowl. Add the shrimp to the bowl and gently stir to combine. Heat a large cast-iron skillet over medium heat. Spread both sides of the buns lightly with mayonnaise. Toast the buns in batches until golden, about 2 minutes per side. Lay the lettuce leaves inside the toasted buns and fill with the shrimp salad. Garnish with more dill and serve with chips.

Apple Roses (Apple Recipes – September 2025)

2 medium firm apples, thinly sliced
2 Tbsp. lemon juice
2 Tbsp. water
1 pkg. (17.3 oz.) frozen puff pastry, thawed
3 Tbsp. strawberry preserves or jam

6 Tbsp. Vermont maple syrup
½ tsp. cinnamon
1 tsp. confectioners' sugar, for dusting

Thaw one sheet of puff pastry dough; reserving the other sheet for future use. Preheat oven to 400°F. Generously grease a standard 6-cup muffin tin. In a large microwave-safe bowl, combine apple slices, lemon juice and water. Microwave until apples are pliable, 2 to 3 minutes. Drain; discard liquid. Pat apples dry. On a lightly floured surface, unfold thawed puff pastry dough (roll out slightly, if desired); cut into six 1½-inch strips. Place strawberry preserves in a small bowl; microwave about 30 seconds or until just warm. Brush preserves on puff pastry strips. Arrange apple slices on each strip, overlapping each apple, leaving about ¼-inch of the rounded apple edge sticking out over the puff pastry. Sprinkle with cinnamon. Starting from one end, roll up strips, keeping the apple slices in place. Press edges together to seal. Place apple roses into prepared muffin tins. Bake until puff pastry is lightly browned and flaky and apples are tender, 30 to 35 minutes. (Cover loosely with foil if roses brown too quickly). Pour 1 tablespoon maple syrup onto every rose. Dust with confectioners' sugar before serving.

Easy Maple-BBQ Ribs (Maple Recipes – April 2025)

3 to 4 lbs. country-style pork ribs
½ tsp. salt
½ tsp. pepper
1 large onion, cut into ½-inch rings

1 bottle (18 oz.) hickory smoke-flavored
barbecue sauce
½ cup Vermont maple syrup
¼ cup spicy brown mustard

Sprinkle ribs with salt and pepper. Place onion in a 6-quart slow cooker. Lay ribs over onion. In a large bowl, combine barbecue sauce, maple syrup, and mustard; pour over ribs. Cook, covered, on low 6 to 8 hours or until meat is tender. If using a pressure cooker, set it to cook for 25 minutes. Transfer meat to a serving platter; keep warm. Pour cooking liquid into a large saucepan; bring to a boil. Reduce heat; simmer, uncovered, 10 minutes or until sauce is thickened. Serve with pork.

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