



## Across the Fence Maple Recipes – March 2026

### **Baby Potatoes with Maple-Caramelized Onions**

12 baby potatoes, halved  
6 strips bacon, chopped  
1 large onion, diced  
2 Tbsp. cider vinegar

1 tsp. fresh Rosemary, minced  
½ cup Vermont maple syrup  
Salt and ground pepper  
1 cup Vermont Cheddar cheese, grated

Preheat oven to 425°F. Line a baking sheet with parchment paper or a silicone mat. Spread the potato halves, cut side down, on the baking sheet and bake 20 minutes or until tender. Meanwhile, fry the bacon in a pan over medium heat for 10 minutes. Add the onion and cook another 5 minutes. Deglaze the pan with the cider vinegar and reduce liquid by half. Add the rosemary and maple syrup, and cook 5 minutes or until the liquid is almost gone. Season generously with salt and pepper, remove from heat. Turn the potatoes, cut side up, and spread the caramelized onion-bacon mixture over them. Sprinkle with the grated cheese. Return to oven, bake au gratin, and serve.

### **Maple Pork Medallions**

2 tsp. oil  
1 clove garlic, minced  
¼ cup Vermont maple syrup  
2 Tbsp. Dijon mustard

½ cup heavy cream  
4 to 5 pork chops  
Salt and freshly ground pepper, to taste

In a large saucepan over medium heat, add oil and garlic. Combine the maple syrup, Dijon mustard, and cream. Add the pork and cook uncovered for 30 minutes over medium heat, stirring occasionally, and turning pork over when browned. Season with salt and pepper.

## Creamy Maple Worker's Pudding (Pouding chômeur)

### **Creamy Maple Sauce**

1 cup Vermont maple syrup  
1 cup heavy cream  
¼ cup butter

### **Worker's Cake**

1-½ cups flour  
1 tsp. baking powder  
¼ tsp. salt  
¼ cup butter, at room temperature  
1 cup sugar  
1 cup milk

Preheat oven to 350°F. Butter an 8-inch cake pan. Set aside. **Creamy maple sauce:** In a saucepan, combine the maple syrup, cream, and butter. Bring to a boil and cook for 2 minutes. Keep warm. **Worker's cake:** Into a bowl, sift together the flour, baking powder, and salt. Set aside. In another bowl, use an electric mixer to cream the butter. Gradually incorporate the sugar until smooth. Alternate between adding the flour mixture and the milk, stirring throughout. Pour dough into the pan. Gently pour the hot syrup over the dough. Bake for 45 minutes. Serve hot, warm, or cold.

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