

Maple Recipes

by Chef Stefano Coppola, Morse Block Deli & Taps

MBD Maple Dry Rub

5Tbl Granulated Maple Sugar
2Tbl Kosher Salt
1Tbl Smoked Paprika
1Tbl Sweet Paprika
1Tbl Dark Chili Powder
1Tbl Cumin
½ Tbl Garlic Powder
1Tbl Coarse Ground Black Pepper
1Tbl Onion Powder
2tsp Cayenne
1tsp Celery Salt
1tsp Mustard Powder
1tsp Mexican Oregano

Mix all ingredients thoroughly. Make sure there are no clumps.
Store in an airtight container and in a cool, dark place for up to one year.

VT Sunshine Maple Mop Sauce

⅔ cup Dark Maple Syrup
½ cup Yellow Mustard
¼ cup Dijon Mustard
¼ cup Cider Vinegar
2Tbl Louisiana Style Hotsauce
1Tbl Ketchup
1Tbl Ground Black Pepper
½ Tbl Soy Sauce
½ can Lawson's Finest Liquids "Sip of Sunshine" IPA
Simmer all ingredients, **except IPA**, and simmer on low for 5 minutes.
Remove from heat and whisk in Lawson's "Sip of Sunshine" IPA.
Store refrigerated indefinitely.

Maplewood Smoked Pork

1 “Boston Butt” cut Pork Shoulder, bone-in, about 8lb.

Maplewood chunks, chips, or pellets- depending on your smoker

1 ½ cups MBD Maple Dry Rub

Heavy Duty Aluminium Foil

Rub pork 24hrs prior to cooking. Refrigerate overnight.

Pull pork out of the fridge 2 hours prior to cooking to temper.

Set up Smoker per manufacturer's directions.

Preheat to 300°F.

Place drip pan in bottom of smoker and fill ½ way with water.

Place pork in middle of smoker, with 2 long pieces of foil underneath- long enough to wrap pork completely.

Smoke for 4-8 hours. DO NOT open the smoker for at least 4 hours (the more you open it, the longer it will take to cook).

Replenish wood as much as necessary, as per your smokers instructions.

Once bone is easily pulled out, your pork is done! Pull while still warm.

Classic MBD Coleslaw

One medium head of Savoy Cabbage (standard green cabbage is ok too)

2 medium Carrots

Dressing-

1 cup Mayo (homemade is best)

2Tbl Cider Vinegar

1Tbl Lemon Juice

1Tbl Dijon

2Tbl Dark Maple Syrup

¾ tsp Celery Seed

1tsp Ground Black Pepper

1tsp Kosher Salt

Mix dressing ingredients with a whisk until well combined.

Shred Cabbage. Peel & shred Carrots. Place in a large mixing bowl.

Dress to taste with as much dressing as you like.

VT Maple Cornbread

1 Tbls Bacon Fat or Butter
2 ¼ cup AP Flour (we like King Arthur)
2 ¼ cup Cornmeal (we like Nitty Gritty)
2 ¼ Tbl Baking Powder
1 Tbl Kosher Salt
2 ¼ cup Buttermilk
½ cup + 1Tbl Maple Syrup
½ cup + 1Tbl Melted Butter
5 Large Eggs, Beaten

Place a 9" Cast Iron Skillet or Casserole Dish and preheat oven to 425°F.

Mix ALL dry ingredients together.

Mix ALL wet ingredients together.

Combine wet and dry and mix- some small lumps are ok, do not overmix.

Add Bacon Fat/Butter and swirl in the pan, making sure all corners are coated.

Pour batter into skillet, quickly putting it back into the oven.

Bake until the top is no longer glossy, and springs slightly when the middle is touched- about 20 minutes.