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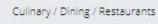
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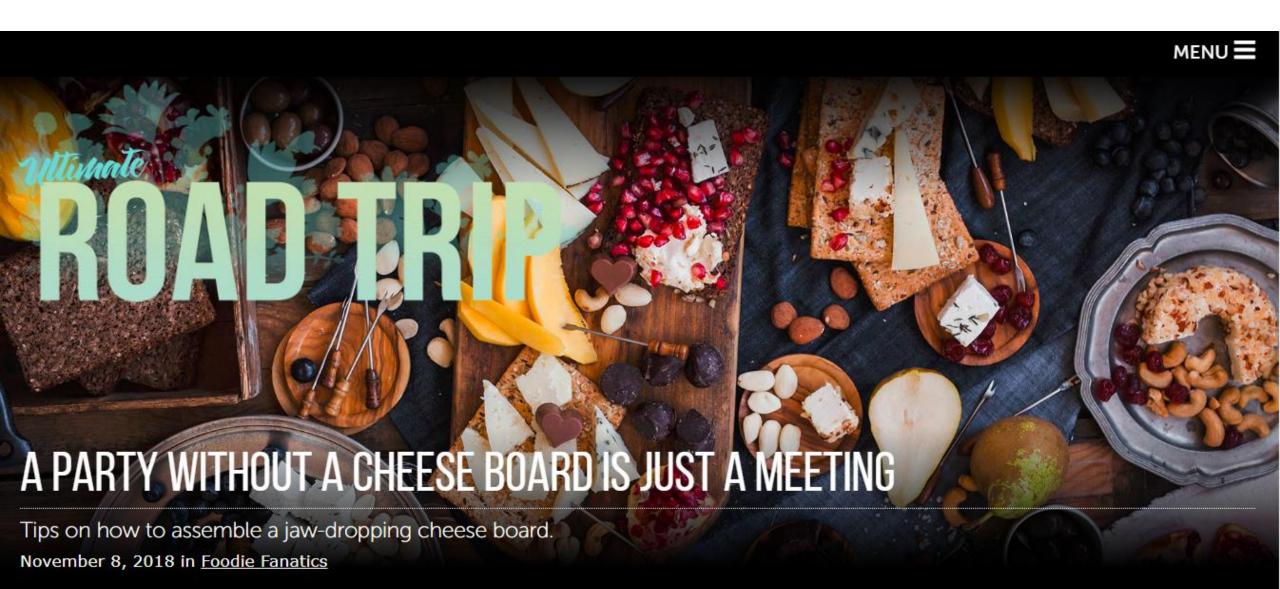








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THE FINEST FLAVOUR: MAPLE

Add a sweet and earthy flavour to your next kitchen creation with 100% pure maple syrup from a sugar bush here in YDH. Source ingredients for the recipe below from **Fromage** in Orangeville where they pride themselves on their selection of fine cheeses from around the world.



Caramelize onion with salt, pepper, rosemary and thyme.

In skillet, melt butter, sprinkle rosemary. Add two slices of bread side-by-side.

Add mix of grated Gruyère and white cheddar on one side. Top with thin slices of Muenster.

As cheese begins to melt, add caramelized onion.

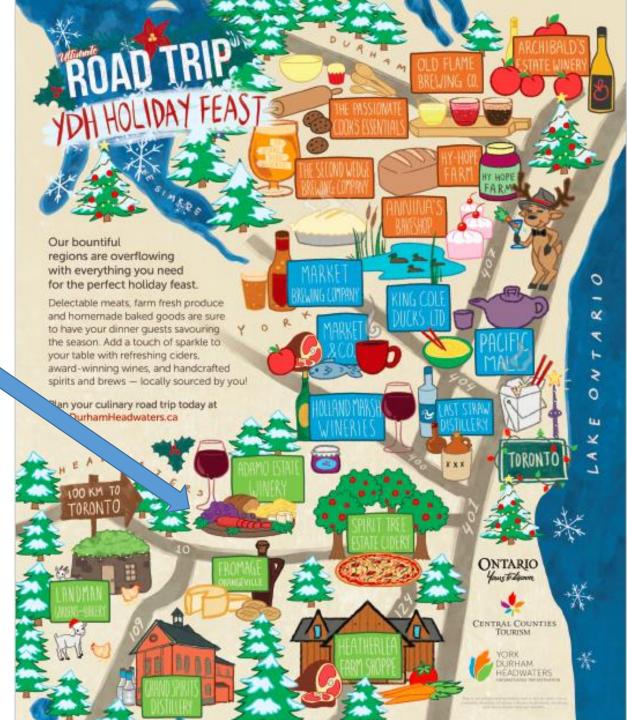
When golden brown, sandwich the slices together and cook on low until cheese is fully melted.

Remove from pan and drizzle with maple syrup.

Did you know?

Every spring the entire Headwaters region transforms into a wonderland of maple themed culinary ingenuity for A Taste of Maple





What's Next?









GRAND SPIRITE



Thank you!