

## Care Of Maple Syrup

Once the container is opened, syrup should be kept in the refrigerator or freezer (the freezer is best as maple syrup becomes thick but will not freeze). If mold does happen to form on top of the syrup, it can be restored to nearly its original flavor by reheating to the boiling point and skimming.

Maple syrup in sealed containers keeps well in a cool dry place. After the containers are open, the syrup may mold. If mold develops, skim it from the syrup and use the remaining syrup. Or bring syrup to a boil and then pour into clean, sterile containers.

To prevent mold and to protect the flavor of maple syrup:

1. Store containers in the refrigerator.
2. Heat the syrup to 180 degrees and fill hot sterilized jars, leaving no air space and seal. This method is especially helpful if large containers of maple syrup are not used immediately after opening.

If a sugary crust forms on the surface of maple syrup, heat the syrup to dissolve the sugar, and thus remove the crust.