

RECIPE

Hero Vegetable: Sage

Sage Butter Syrup

Ingredients:

4 cups maple syrup 1 small bunch sage leaves, about 10 sprigs 1/4 cup butter

Directions:

Place all three ingredients in a pot over high heat. Bring the syrup to a heavy boil then lower the heat slightly to bring the syrup down to a low boil and keep here for about 2-3 minutes. Remove from heat and allow to steep for a few minutes. Discard the sage leaves and serve immediately or allow to cool completely before storing in the refrigerator.