

Maple Syrup & Ham – The Perfect Easter Pair

Celebrate with Easy Maple Glaze Ham Recipe from Maple Grove Farms®, Spring Tree®, Cary's® and MacDonald's™ Pure Maple Syrups

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/EINPresswire.com/ -- B&G Foods, a pure [maple syrup](#) powerhouse, is the largest bottler of pure maple syrup in the United States. With Easter almost here, B&G Foods is excited to share this simple to prepare, delicious pure Maple Syrup Glazed [Ham](#) recipe.

Maple Syrup Glazed Ham

For the Glaze:

1/2 cup Pure Maple Syrup
(Recommended Brands: Maple Grove Farms®, Spring Tree®, Cary's® or MacDonald's™)

1 cup Peach Jam or Fruit Spread
(Recommended Brand: Polaner All Fruit®)

1/2 Orange Juice
1 tablespoon Dijon Mustard
1/4 cup Sherry Vinegar

8-11 lb. bone in Spiral Ham

Preheat oven to 300 degrees F. Remove ham from the fridge one hour before cooking. Place ham in roasting pan, add 1 cup of water to the bottom of the pan, cover ham tightly with aluminum foil and roast for 1 1/2 hours. Meanwhile, in a saucepan whisk together the maple syrup, jam, orange juice, mustard and vinegar on high heat until boiling. Continue cooking for about 8 minutes, the glaze will thicken. Set aside and allow to the glaze to cool.

Remove the ham from the oven and carefully discard the foil. Turn the oven to 400 degrees F. Brush the glaze all over the ham. Place your uncovered ham in oven for 15 minutes or until the ham is caramelized. Serve immediately.

Additionally, Tapping Season is now underway, so it's time to celebrate and learn more about B&G Foods' extensive offering of pure maple syrup brands, including: Maple Grove Farms®, Spring Tree®, Cary's® and MacDonald's™.

With Tapping Season upon us, as the maple syrup season is known, now is the time when the trees



are “tapped” to gather sap which is then boiled in sugar houses to produce maple syrup. It takes 40 gallons of sap to produce one gallon of syrup. Tapping season, which typically lasts about six to eight weeks, ends sometime in April. Weather dictates the length of tapping season - warm days followed by cool nights are needed to get the sap flowing. Once a tree buds, tapping season has come to an end.

Pure maple syrup is just one ingredient, sourced from nature, and contains no high fructose corn syrup and no artificial flavors or colors. Our pure maple syrup is naturally gluten-free and certified kosher. Additionally, pure maple syrup offers inherent benefits of the minerals manganese and zinc. With proprietary blending methods and the highest standards of quality, B&G Foods is proud to offer the largest branded portfolio – nearly six times that of the nearest competitor. Maple masters on staff have an incredible 860 years of combined experience, ensuring that only the best maple syrup is bottled for our leading brands. Our pure maple syrup goes through numerous taste and consistency checks to ensure the highest quality.

With changes in pure maple syrup grading in 2015, all of our pure maple syrup is now Grade A followed by a color and taste qualifier (Golden Delicate, Amber Rich and Dark Robust). Different grades are best suited for different usage occasions and taste preferences which is why B&G Foods’ portfolio of brands feature different grades and sizes. Additionally, our Maple Grove Farms and Spring Tree brand offer Organic varieties that are USDA or QAI certified and support the sustainable practices of maple syrup farming. For all of our syrups, trees are never tapped in the same place twice, to ensure the health and safety of this renewable resource.

Multiple reports have shown the use of maple syrup is on the rise. According to Technomics, restaurant menus have shown a forty-five percent increase over the past four years in the use of maple syrup. Additionally, maple syrup – a delicious alternative to cane sugar and artificial sweeteners - reflects the alternative sweetener movement that has grown 200 percent in the past four years.

Use any one of the line of B&G pure maple syrups to make this delicious Easter Glazed Ham:

B&G Food’s portfolio of pure maple syrup brands satisfies every palate and use:

Maple Grove Farms has been making maple products since 1915 and sources syrup from local and well established farms, including trees that have been tapped since the 1700s. Maple Grove Farms offers Golden Delicate and Amber Rich grades as well as Organic varieties of pure maple syrup. Bottled in the maple syrup capital of the United States, St. Johnsbury, Vermont, in a Zero Waste Certified Facility, Maple Grove Farms pure maple syrup is nationally distributed in three sizes: 8.5 fluid oz., 12.5 fluid oz. and 32 fluid oz.

Spring Tree was founded in 1976 and is named after the time of year maple syrup is produced. Spring Tree pure maple syrup is available in both Amber Rich and Dark Robust in Organic and regular options. Spring Tree pure maple syrup is available nationally in three sizes: 8.5 fluid oz., 12.5 fluid oz. and 32 fluid oz. ‘

Cary’s, is the oldest maple syrup brand in the United States, founded in 1906 in St. Johnsbury, Vermont. Cary’s pure maple syrup is available in Amber Rich nationally in 8 and 12.5 fluid oz. sizes.

MacDonald’s pure maple syrup is available predominantly in the Midwest and West Coast in two sizes of Amber Rich: 8.5 fluid oz. and 12.5 fluid oz.

About B&G Foods

Based in Parsippany, New Jersey, B&G Foods, Inc. (NYSE: BGS) and our subsidiaries manufacture, sell and distribute high-quality, branded shelf-stable and frozen foods across the United States, Canada and Puerto Rico. With our diverse portfolio of more than 50 brands you know and love, including Back to Nature, B&G, B&M, Cream of Wheat, Green Giant, Las Palmas, Le Sueur, Mama Mary’s, Maple Grove Farms, Mrs. Dash, New York Style, Ortega, Pirate’s Booty, Polaner, SnackWell’s,

Spice Islands and Victoria, there's a little something for everyone. For more information about B&G Foods and our brands, please visit www.bgfoods.com.

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