

Valentine's Day Recipes – February 2024

Chili Maple Glazed Sweet Potatoes

3 large sweet potatoes
1 small red onion, diced
2 garlic cloves, finely chopped
1 Tbsp. ginger, finely chopped (or ½ tsp. ginger)
1 tsp. red chili flakes

1 cup Vermont maple syrup
½ cup chopped pecans
4 Tbsp. olive oil, divided
Kosher salt and pepper to taste

Cheddar Meatloaves

1 large egg
¾ cup milk
1 cup shredded Vermont Cheddar cheese
½ cup quick-cooking oats
½ cup chopped onion
½ tsp. salt

½ tsp. pepper
1 lb. ground beef
1 cup ketchup

Chocolate Cherry Galette

1 refrigerated pie crust	1 pinch nutmeg
2 to 3 cups tart cherries (fresh or frozen)	¼ tsp kosher salt
1 Tbsp. lemon juice	1 Tbsp. cornstarch
6 Tbsp. Vermont maple syrup	½ Tbsp. butter
½ tsp vanilla	¼ cup semi-sweet chocolate chips
½ tsp. cinnamon	

Preheat oven to 375°F. In a skillet over medium heat, warm the cherries, lemon juice, maple syrup, vanilla, cinnamon, nutmeg and salt. When the mixture comes to a simmer, cook for about 3 minutes until the cherries are heated. In a small bowl, dissolve the cornstarch into 1 Tbsp. cold water, then stir into the mixture and heat another 2 minutes until the juice has thickened into thick sauce. Line a baking sheet with parchment paper and unroll the refrigerated pie crust. Carefully arrange the cherry mixture

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