



WIDOW JANE

**10 YEAR ANNIVERSARY
SPECIAL LTD EDITION**

Discover inspired recipes featuring the 10-Year Anniversary Special
Limited Edition Bourbon Barrel Aged Maple Syrup
showcasing perfect pairings of signature dishes and crafted cocktails.

CROWN MAPLE 10-YEAR-OLD WIDOW JANE BOURBON BARREL AGED MAPLE SYRUP

THIS EXCEPTIONALLY CRAFTED, CELEBRATORY
BOURBON BARREL AGED MAPLE SYRUP SHOWCASES
THE PASSION AND DEDICATION OF TWO NEW YORK
BRANDS ROOTED IN ARTISANAL CRAFTSMANSHIP.
SMALL BATCH, SELECT-QUALITY, 100%
PURE CROWN MAPLE SYRUP IS BARREL
AGED EXCLUSIVELY WITH WIDOW JANE
BOURBON AGED 10 YEARS.

THE DECADENT FLAVORS OF MAPLE,
BOURBON, BROWN BUTTER,
TOASTED ALMOND, CHARRED OAK,
VANILLA, AND SPICE ARE INFUSED
FROM THE OAK





BOURBON MAPLE BACON JAM

INGREDIENTS:

- 8 oz. Bacon
- 1 Large onion
- 1 Cup Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup
- 1.7 oz. Widow Jane Bourbon Aged 10 Years
- Pinch of red chili flakes

INSTRUCTIONS:

Slice the bacon into small chunks and fry until crispy, then set aside. In the same pan, sauté the onion for about five minutes before returning the bacon to the pan. Add Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup, Widow Jane Bourbon Aged 10-Years and red chili flakes, to taste. Stir well. Let the mixture simmer over low heat, stirring frequently, for 15–20 minutes, or until reduced by half. The jam is ready when the bubbles grow larger, and the mixture begins to stick to the sides of the pan.

10-YEAR-OLD FASHIONED:

INGREDIENTS:

- 0.25 oz. Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup
- 2 Dashes chocolate bitters
- 2 Dashes orange bitters
- 2.25 oz. Widow Jane Bourbon Aged 10 Years
- Ice
- 1 Orange peel

INSTRUCTIONS:

In a mixing glass, combine 0.25 oz. Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup, 2 dashes chocolate bitters, and 2 dashes orange bitters. Add 2.25 oz. Widow Jane Bourbon 10 Years and ice, then stir until well chilled. Strain into a rocks glass over fresh ice and garnish with an expressed orange peel.





MAPLE BOURBON INFUSED PULLED PORK

INGREDIENTS:

- 3-4 Lb. boneless pork shoulder
- 2 Tsp. salt
- Dash of red pepper flakes
- 1/2 Tsp. Smoked Paprika
- 1/2 Tsp. Ginger ground
- 1/2 Tsp. Garlic Power
- 1 White Onion
- 1/2 Cup Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup
- 1.7 oz. Widow Jane Bourbon Aged 10 Years

INSTRUCTIONS:

Preheat oven to 300°F. Season pork shoulder with salt, red pepper flakes, smoked paprika, ginger and garlic powder. Place pork shoulder in a roasting pan with sliced onions. Whisk Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup, and Widow Jane Bourbon Aged 10-Years, then pour over pork. Cover with foil and roast 3-4 hours until pork is tender. Shred with two forks, mix with pan juices, and serve.

MAPLE BOURBON SOUR

INGREDIENTS:

- 2 oz. Widow Jane Bourbon Aged 10 Years
- 3/4 oz. Fresh lemon juice
- 1/2 oz. Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup
- 1 egg white (optional, for froth)
- Ice
- Lemon
- Luxardo cherry

INSTRUCTIONS:

Add Widow Jane Bourbon Aged 10-Years, fresh lemon juice, Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple Syrup, and egg white (if using) to a cocktail shaker without ice. Dry shake vigorously for about 10 seconds to create froth. Add ice and shake again until well chilled. Straight up in a coupe or strain into a rocks glass over a large ice cube. Garnish with lemon and a cherry.





COLD BREW WITH MAPLE BOURBON COLD FOAM

INGREDIENTS:

Whole milk or alternative milk of choice
1 Tbsp. Crown Maple 10-Year-Old Widow Jane
Bourbon Barrel Aged Maple Syrup
1 Tsp. heavy cream
8 oz. Cold brew coffee of choice

INSTRUCTIONS:

Froth milk, Crown Maple 10-Year-Old Widow Jane
Bourbon Barrel Aged Maple Syrup, and heavy cream
in a cup for 1-2 minutes, until foamy.
Pour over cold brew coffee and enjoy!

OLD FASHIONED MAPLE BREAD PUDDING

INGREDIENTS:

6 Slices stale bread (4-5 cups, any type)
3 Tbsp. butter (1 for dish, 2 melted)
4 Eggs, beaten
2 Cups whole milk
3/4 Cup Crown Maple 10-Year-Old Widow Jane
Bourbon Barrel Aged Maple Syrup
1 Tsp. Vanilla extract
1 Tsp. Ground cinnamon
1 Scoop of vanilla ice cream
Crown Maple 10-Year-Old Widow Jane Bourbon Barrel
Aged Maple Syrup (for drizzle)

INSTRUCTIONS:

Preheat oven to 350°F. Add 1 tbsp. of butter to an 8-inch baking dish.
Tear bread into pieces and place in the dish. Then drizzle with 2
tablespoons of melted butter. In a bowl, whisk together eggs, milk,
Crown Maple 10-Year-Old Widow Jane Bourbon Barrel Aged Maple
Syrup, vanilla, and cinnamon. Pour evenly over the bread. Bake for
45 minutes, until set and springy. Serve warm with ice cream and
an extra drizzle of Bourbon Barrel Aged maple syrup.



10 YEAR AGED

EXCEPTIONAL

SMALL BATCH

NEW YORK

BARREL AGED

WIDOW JANE

LTD EDITION

SELECT QUALITY

ARTISAN QUALITY





Crown Maple
10-Year Anniversary
Special Ltd Edition
Bourbon Barrel Aged
Maple Syrup

crownmaple.com

 [@crownmaple](https://www.instagram.com/crownmaple)

 [@crown.maple](https://www.tiktok.com/@crown.maple)

widowjane.com

 [@widowjane](https://www.instagram.com/widowjane)

 [@widowjane](https://www.tiktok.com/@widowjane)