

Hi Judy! I just wanted to touch base and let you know that we really enjoyed having the Phi Beta Kappa group out to the farm last weekend. We hope they had a good time spending the afternoon with us.

I've included a recipe below for one of the accompaniments served with the cheeses. Several guests commented on how much they liked them, so feel free to pass along the recipe if you'd like.

Thanks again for getting your group to The Fork. Hopefully you, yourself, can make it out one day, too!

jennifer

PEPPERED MAPLE WALNUTS

Makes 3 cups or so

These are delicious as a little snack with cocktails, to add to salads or serve with a cheese plate. The first time you make these use 1 teaspoon pepper and if you like them spicy add more the next time.

4 tablespoons (1/2 stick) unsalted butter

1 teaspoon salt

1 - 2 teaspoons freshly ground black pepper or in combination with pure chile powder such as ancho

1/3 cup maple syrup

2 tablespoons water

3/4 pound (3 cups) walnut halves

Preheat oven to 300 degrees. Combine all the ingredients except the walnuts in a small saucepan, stir and bring to a simmer. Simmer for 3 minutes or so or until thickened. Place the walnuts in a large bowl and pour the butter mixture over, tossing them to evenly coat.

Line a baking sheet with parchment, foil or a silicon baking mat and spread the coated walnuts out in a single layer. Bake for 40 minutes stirring and turning the walnuts every 10 minutes or so. After 40 minutes, walnuts will appear fairly dry.

Slide them off the tray onto a wire rack and let them cool. Resist the temptation to eat them at this point because they will be very hot! Store in an airtight container for up to 2 weeks.

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