



# OVTC

## Christmas Recipe



### Maple Bisque

**David MacNaughtan**

Here is a recipe that my mother typed and sent to Elaine back in the 1960's. It is still a fav to this day. Both my brother's and sister's families continue to make it as well.

1 cup maple syrup, brought to boil.

Add 1 tbsp. gelatine, which has been softened in cold water.

Pinch of salt.

Pour this over 2 beaten eggs, and set to cool – BUT – not stiff - just syrupy. When cool, beat into it the desired quantity of whipped cream, using from 0.5 cup to half pint of whipping cream. The larger amount makes enough for about 8 people.

Put into serving glasses and put in the refrigerator to finish setting. This can be made the day before.