

# Maple Flavoured Bourbon Dressing

SWEET. SMOKEY. IRRESISTIBLE.

The perfect fusion of sweet and savoury – the Frenchmaid Maple Flavoured Bourbon Dressing combines the warmth and depth of real bourbon with a rich, authentic maple flavour. It's bold and versatile, crafted to elevate loaded fries, gourmet burgers, salads and more.



- **Drizzle** over crispy chicken & waffles
- **Toss** through salads and warm grain salads
- **Glaze** on bacon, salmon, or grilled vegetables
- **Dip** in chicken tenders, sliders, or fries
- **Brush** onto ribs, wings or skewers for a smoky-sweet finish



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
<b>Maple Flavoured Bourbon Dressing</b>				
1L	12	40	6 Months	10010583

PLANT-BASED
 NO ARTIFICIAL FLAVOURS
 NO ARTIFICIAL COLOURS

Allergen: Soy

**frenchmaid**®

**GROENZ**  
A Golden State Foods company

**New Zealand**  
www.groenz.co.nz +64 4 568 2687  
ordersliquidnz@gsf-anz.com

**Australia**  
www.groenz.com.au +61 7 3393 5562  
ordersliquidau@gsf-anz.com

# Maple Bourbon Bacon Pancakes



Scan to explore  
more recipes  
and flavours!



## Ingredients

### For the Pancakes:

- 1 ½ cups plain flour
- 2 Tbsp sugar
- 1 Tbsp baking powder
- ½ tsp salt
- 1 ¾ cups milk
- 1 egg
- 3 Tbsp melted butter (plus extra for cooking)
- 1 tsp vanilla extract

### For the Maple Bourbon Glaze:

- ¼ cup **Frenchmaid Maple Flavoured Bourbon Dressing**
- 1 Tbsp melted butter

### For the Bacon:

- 8 slices streaky bacon
- 2 Tbsp **Frenchmaid Maple Flavoured Bourbon Dressing**

### To Serve:

- Extra **Frenchmaid Maple Flavoured Bourbon Dressing**
- Butter (optional, for topping)
- Fresh mint (optional)
- Icing sugar for dusting

## Method

- 1. Cook the Bacon:** Preheat oven to 200°C. Lay bacon strips on a baking tray lined with baking paper. Brush with **Frenchmaid Maple Flavoured Bourbon Dressing** and bake for 12–15 minutes, or until golden and crisp. Set aside on paper towels.
- 2. Make the Pancake Batter:** In a large bowl, whisk together the flour, sugar, baking powder, and salt. In another bowl, mix milk, egg, melted butter, and vanilla. Pour the wet ingredients into the dry, and stir until just combined.
- 3. Cook the Pancakes:** Heat a non-stick pan or skillet over medium heat and lightly grease with butter. Pour ¼ cup of batter per pancake. Cook until bubbles form on the surface (about 2 minutes), then flip and cook until golden. Keep warm while cooking the rest.
- 4. Make the Glaze:** In a small bowl, combine ¼ cup **Frenchmaid Maple Flavoured Bourbon Dressing** with 1 Tbsp melted butter. Warm gently before serving.
- 5. Assemble and Serve:** Stack pancakes on plates, top with a pat of butter, crispy bacon strips, and a generous drizzle of the **Frenchmaid Maple Flavoured Bourbon Dressing** glaze. Dust with icing sugar and garnish with mint if using.

DIP IT. DRIZZLE IT. DEVOUR IT.



### Chicken & Waffles

Crispy buttermilk fried chicken served over fluffy golden waffles, finished with a rich Maple Bourbon-style drizzle and whipped butter.



### Roasted Pumpkin Salad

Warm roasted pumpkin, baby spinach, feta, and toasted seeds, finished with a smokey-sweet Maple Bourbon-style dressing.



### Apple, Walnut and Maple Bourbon

Tender chunks of apple baked into a maple bourbon-style muffin with walnuts on top.



### Pulled Pork Sandwich

Slow-cooked pulled pork piled high on a toasted brioche bun, finished with crunchy slaw and a smokey-sweet Maple Bourbon-style dressing.

**frenchmaid**®

**GROENZ**  
A Golden State Foods company

New Zealand  
www.groenz.co.nz +64 4 568 2687  
ordersliquidnz@gsf-anz.com

Australia  
www.groenz.com.au +61 7 3393 5562  
ordersliquidau@gsf-anz.com