



CANADA AGRICULTURE
AND FOOD MUSEUM
MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION
DU CANADA

A FASCINATING WORLD
UN MONDE FASCINANT



Pikoodinigan

Recipe from Chef Cezin Nottaway

Ingredients

2 cups (500 ml) Awazibi maple syrup (any other brand of maple syrup can be used, but Awazibi maple syrup is the best for this recipe)

Preparation

Bring maple syrup to a boil in a large pot (maple syrup should be about an inch in depth). Let simmer for about an hour or until maple syrup attains candy-like thickness. Stir until it starts to turn a light brown color. Pour into aluminum pie tins. Let Pikoodinigan cool for 15 minutes. Remove and flip to cool other side.