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Maple Bliss

When anyone first tries BLiS maple syrup, the swoons are heard miles away. These transcendental artisan syrups are made with sap from old-growth organic maple orchards. Varying soils and orchard elevations produce subtly different flavors, much like with wine. Kettle-cooked Small Batch Reserve Natural maple syrup possesses a full, robust and nearly smoky-rich flavor. Bourbon Barrel maple syrup, aged in 12-to-18-year-old bourbon casks, has wondrous honey, charred oak, vanilla and spice notes. Tahitian Vanilla-Infused possesses a graceful floral-note flavor and golden hue. All are great for baking or poured over breakfast sweets. Once available only to superstar chefs like Thomas Keller, Michigan-based BLiS syrups are now sold to consumers in rustically elegant wooden crates. They make superb gifts. Just don't forget yourself. (616-942-7545)