

## **Mustard- Hot-Sweet Mustard**

**Show: Nov 27th**

---

**Ingredients: Makes 3 cups**

4 Egg yokes  
1 cup Sugar  
1 cup Vinegar, red wine  
1 1/2 cups Dry Mustard, hot

**Procedure:**

Combine 4 egg yokes, 1-cup sugar, 1-cup wine vinegar and 1 1/2 cups dry mustard in the top of a double boiler, mix until thick. Place in sterilized jars or airtight containers. To use, mix with crème fraiche or sour cream. Will keep for months in the refrigerator.

(Serve it mixed with crème fraiche or sour cream.

- 1/4 cup Mustard
- 1 Tbs Rounded or crème fraiche or Sour Cream)

[« Back to List of Recipes](#)