

Very Hot Mustard

Ingredients

- 1 cup sugar
- 1 cup white vinegar
- 4 ozs Coleman's Dry Mustard
- 3 eggs
- 1/2 tsp salt

Instructions

Blend add ingredients until smooth in top of double boiler.

Cook, stirring often over simmering water until the consistency of mayonnaise.

Keeps for months in the refrigerator.

Summary

Yield: 3

Prep Time: 45 minutes

Category: Sauces

Cuisine: Chinese