

# 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