

Very Hot Mustard

Ingredients

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

Summary

Yield: 3

Prep Time: 45 minutes

Category: Sauces

Cuisine: Chinese

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.