
Cold Mustard Sauce

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 cup dry mustard
1 cup brown sugar
1 cup apple cider
2 tablespoons water
2 eggs

In a bowl, sift the mustard. Add the sugar, apple cider and the water. Mix well.

Beat the eggs well and combine with the mustard mixture.

Cook in a double boiler until thick.

(Works well with meats.)

Yield: 2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 1135 Calories; 31g Fat (24.1% calories from fat); 33g Protein; 186g Carbohydrate; 3g Dietary Fiber; 424mg Cholesterol; 208mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 2 Fruit; 3 Fat; 9 1/2 Other Carbohydrates.