

# Hot and Spicy Ham Sauce

*"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)*

**Yield: 1 1/2 cups**

*1/2 to one cup dry mustard  
(to taste)*

*1 cup vinegar*

*1 cup sugar*

*2 egg yolks, beaten*

Sift the mustard and add the vinegar. Mix and soak overnight.

Next day, place the mixture into the top of a double boiler. Add the sugar and beaten egg yolk.

Cook over hot water until thick, stirring constantly.

Serve hot.

(The sauce may be refrigerated and reheated in a double boiler.)

*Do not have water boiling vigorously in the bottom of a double boiler.)*

Per Serving (excluding unknown items): 926 Calories; 10g Fat (calories from fat); 6g Protein; Carbohydrate; 0g Dietary Fiber; 425mg Cholesterol; 19mg Sodium. Exchanges: 1/2 Lean Meat; 1 Fat; 14 1/2 Other Carbohydrate