

# Sweet-Hot German Mustard

Lolli Johnson - Land O Lakes, FL  
Treasure Classics - National LP Gas Association - 1985

**Yield: 1 pint**

*4 ounces Coleman's dry mustard (Be sure to use Coleman's as other dry mustards will not thicken properly)*

*1 cup malt vinegar*

*2 eggs, beaten*

*3/4 cup sugar*

**Preparation Time: 10 minutes****Grill: 15 minutes**

In a bowl, combine the dry mustard and malt vinegar. Mix well and let set in the refrigerator for twenty-four hours.

Place in a saucepan and add the beaten eggs and sugar. Stir with a wire whisk.

Bring to a slow boil, let cook for 5 minutes, stirring constantly to prevent scorching.

After cooling, pour into a pint jar.

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Per Serving (excluding unknown items): 729 Calories; 10g Fat (12.1% calories from fat); 13g Protein; 151g Carbohydrate; 0g Dietary Fiber; 424mg Cholesterol; 142mg Sodium. Exchanges: 1 1/2 Lean Meat; 1 Fat; 10 Other Carbohydrates.