

# Danish Sweet Mustard

*Trilby Wiedman*

*Silverdale Chamber Of Commerce Favorite Recipes - 1991*

*1 cup dry mustard  
1 cup cider vinegar  
1 cup sugar (or brown  
sugar)  
1 egg, slightly beaten*

Place all of the ingredients in the top of a double boiler.

Cook for 10 minutes. (Heat makes the mustard better.)

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Per Serving (excluding unknown items): 433 Calories; 26g Fat (50.6% calories from fat); 27g Protein; 29g Carbohydrate; 2g Dietary Fiber; 212mg Cholesterol; 76mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 3 Fat; 1 Other Carbohydrates.