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# Hot Mustard II

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

**1 cup dry mustard**

**1 cup vinegar**

**1/2 cup sugar**

**2 eggs, well beaten**

In a bowl, soak the mustard and vinegar together overnight.

Add the sugar. Stir well and add the eggs.

Cook in a double boiler until thickened. Stir often.

Yield: 2 cups

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 894 Calories; 31g Fat (29.7% calories from fat); 33g Protein; 130g Carbohydrate; 2g Dietary Fiber; 424mg Cholesterol; 147mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 3 Fat; 7 1/2 Other Carbohydrates.*