

Sweet Hot Mustard

A Friend

The Church of St. Michael and St. George - St. Louis, MO - 1985

*1 can dry Coleman's
mustard*

1 cup vinegar

3 eggs

1 cup sugar

In a bowl, mix the mustard and vinegar.
Refrigerate overnight.

The next day in a bowl, beat the eggs. Add the
sugar to the eggs. Add the mixture to the
mustard sauce.

Microwave on high for 2 to 3 minutes. Stir with a
whisk.

Microwave again. Continue at 1 minute intervals
until thick, about 6 to 8 minutes (or cook over a
double boiler).

Cool and refrigerate.

(This will keep indefinitely in the refrigerator.)

Per Serving (excluding unknown
items): 1030 Calories; 15g Fat
(12.5% calories from fat); 19g
Protein; 215g Carbohydrate; 0g
Dietary Fiber; 636mg Cholesterol;
214mg Sodium. Exchanges: 2 1/2
Lean Meat; 1 Fat; 14 1/2 Other
Carbohydrates.