

Sweet and Hot Mustard

1 cup sugar

2/3 cup dry mustard

3 eggs beaten well

2/3 cup white vinegar

In a medium saucepan whisk together sugar and mustard until well blended. Add eggs and vinegar, blending well. Using a wooden spoon, cook over low heat, stirring until thickened, about 10 min.

Pour into a separate container to stop cooking. Cool, cover and refrigerate up to one month.