

Sweet Mustard

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Makes a great DIY gift!

Makes 32 Tablespoons – 1 Tbsp 3 points/49 calories

- Double Boiler

- 1/2 cup dry mustard
- 1/2 cup apple cider vinegar
- 2 eggs
- 1 1/2 cup sugar
- 1/4 tsp salt
- 1/4 tsp paprika

1. Combine mustard and vinegar. Cover and let stand overnight.
2. In a double boiler, whisk eggs, sugar, salt and paprika.
3. Stir in mustard and cook, stirring frequently over simmering/boiling water until the sugar is dissolved and mixture is thick. About 25 minutes or so.
4. Pour into a jar or jars and let cool. Store in refrigerator

Condiments