



Quick Mustard Sauce

Whip up this sauce for a delicious twist on boiled vegetables, potato dishes, corned beef, ham, pork or mutton.

Photo by Stephanie Staton
Ingredients

1/2 cup apple cider vinegar
1½ T. butter
1/4 cup light brown sugar, packed
3 T. white sugar
1/3 cup prepared yellow mustard
2 eggs

Preparation

Place all ingredients except the eggs into a medium-sized saucepan and whisk until smooth. Beat eggs slightly, add to mixture in saucepan, and whisk or beat with an electric mixer until well-blended. Heat and stir over medium-low heat until mixture thickens, about 2 to 3 minutes. Serve warm or at room temperature.

Makes about 1½ cups.