

MRS. G'S VINEYARD HONEY MUSTARD

INGREDIENTS

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| 1 cup tarragon vinegar | 1 cup light brown sugar, packed |
| 1 can Campbell's beef consommé | 2 tablespoons flour |
| 3 tablespoons honey (optional) | |
| 4 fresh eggs, beaten | |
| 8 ounces Coleman's dry mustard | |
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LET'S MAKE IT!

Over a double boiler on medium-low heat, add the liquid ingredients, whisking until well combined. Add dry ingredients and whisk constantly until mixture thickens, approximately 5 minutes. When thick, remove from heat and allow to cool. Transfer to sterilized jars and refrigerate until ready to use.