

# HOT MUSTARD SAUCE

*Submitted By: Dorothy Brothers*

PREP. TIME: OVERNIGHT COOK TIME: 5-10 MIN

SERVINGS: UNKNOWN



## Ingredients

- ½ CUP DRY MUSTARD
- ½ CUP WHITE VINEGAR
- 1 EGG, BEATEN
- ½ CUP SUGAR
- 1 8 OZ PKG CREAM CHEESE
- CRACKERS OF CHOICE

## Directions

NOTE: DO NOT USE A METAL PAN!

1. STIR DRY MUSTARD AND VINEGAR TOGETHER AND LET SIT OVERNIGHT IN A GLASS BOWL.
2. USE THE GLASS BOWL IN THE DOUBLE BOILER BOTTOM WITH WATER. STIR EGG AND SUGAR INTO MUSTARD MIXTURE AND COOK UNTIL THICKENS. COOL.
3. POUR OVER CREAM CHEESE AND SERVE WITH CRACKERS.