

# Mustard Sauce

**Tangy and good!**

Mix together in a heavy saucepan:

1 c white sugar,

4 tblsp dry mustard.

$\frac{2}{3}$  c vinegar.

Let set awhile to dissolve any

lumps and stir

until smooth.

Beat 2 eggs. Add and mix well.

Cook on slow heat until thick.

Don't boil. It doesn't get too thick.