

# Champagne Mustard

By Marney

- **Prep Time:** 2 mins
- **Total Time:** 6 mins
- **Yield:** 2.5 cups

## ABOUT THIS RECIPE

"I LOVE mustard and this one is really good. Both sweet and tangy it's great with just about everything. It's really easy to make too...in the microwave!"

## INGREDIENTS

- 2/3 cup Coleman's dry mustard
- 1 cup sugar
- 3 eggs
- 2/3 cup champagne vinegar

## DIRECTIONS

- 1 Mix mustard and sugar. Add the eggs one at a time, beating well.
- 2 Gradually add the vinegar and mix well.
- 3 Microwave for 2 minutes, covered. Take out and stir. Cook 2 minutes more and stir before placing in containers and refrigerating.
- 4 Keeps for up to 6 months in the refrigerator.