

Sweet Hot Mustard Sauce

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-chinese-hot-mustard-sauce>

Ingredients:

- 2 tablespoons mustard powder
- 1/4 cup sugar
- 1 egg
- 1/4 cup cream or whole milk
- 1/4 cup vinegar any light color just no red wine or balsamic or the color of sauce will be off
- 1 tablespoon butter
- 1 pinch salt

Nutrition:

1. Calories: 140 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 70 milligrams
4. Fat: 8 grams
5. Protein: 3 grams
6. SaturatedFat: 4.5 grams
7. Sodium: 120 milligrams
8. Sugar: 13 grams

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