

# Our State eats

*Published in the March 2025 issue of Our State*

## Savory Cream Cheese Cracker Spread

*Yield: 2 cups.*

**4 ounces cream cheese, softened**  
**4 tablespoons mayonnaise**  
**2 teaspoons dill pickle juice**  
**1 teaspoon Dijon mustard**  
**½ teaspoon garlic powder**  
**½ teaspoon onion powder**  
**1 celery stalk, diced**  
**1 small carrot, peeled and diced**  
**¼ red bell pepper, cored and diced**  
**¼ green bell pepper, cored and diced**  
**6 green olives, pitted and diced**  
**2 green onions, thinly sliced**  
**Salt and pepper to taste**

In a medium bowl, stir together cream cheese, mayonnaise, pickle juice, mustard, garlic powder, and onion powder. Mix until well blended.

Stir in all the vegetables until well incorporated. Salt and pepper to taste. Serve on your favorite crackers. Spread may be refrigerated for up to 3 weeks.



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## Sweet & Spicy Mustard

*Yield: 1½ cups.*

- 1 cup light brown sugar**
- 3 tablespoons dry mustard**
- 3 large eggs, beaten**
- 1 cup rice vinegar**
- ½ teaspoon kosher salt**

In a saucepan, combine all ingredients and whisk until well incorporated. Cook over medium heat, stirring often, until mixture begins to thicken, about 10 minutes. Do not allow mixture to boil.

Remove from heat and strain mustard through a fine sieve to remove any lumps.

Place in a clean glass jar and let cool. Seal with lid and refrigerate until ready to use. Mustard may be refrigerated for up to 1 month.



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