

Our State eats

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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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