Mustard

- 250 ml white sugar
- 3 eggs
- 100 ml white vinegar
- 50 ml musterdpowder (sived)
- salt to taste

Voeg bestanddele in gegewe orde in glasbak en klits tot glad.

Verhit oor kokende water tot sous dik is. Roer af en toe. As skuim begin verdwyn nader sous regte dikte. Laat dit afkoel. Lewer 400 ml sous.

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