MUSTARD SAUCE

INGREDIENTS

3½ tsp Coleman's dry mustard
1 cup mayonnaise
1 tsp A1 sauce
2 tsp Worcestershire sauce
⅛ tsp salt
⅛ cup light cream

METHOD

1. Mix all except cream.
2. Gradually add cream, beating constantly.
3. Continue to beat at slow speed until desired consistency.
4. Can mix by hand.
5. Doubles easily.
6. Perfect with ham!

Servings are not specified in the original family recipe.

AT THE TABLE A Crisp White

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