Recipe for GRANDMA OLSON'S MUSTARD SAUCE

FROM THE KITCHEN OF

Lake Waubesa Bible Camp

Ingredients:

- ¼ cup melted butter
- 1 Tbsp. flour or corn starch
- ½ cup boiling water
- ½ cup cider vinegar
- ½ cup prepared mustard
- 1 ¼ cup sugar
- ¼ tsp. salt
- 2 egg yolks, beaten

Directions:

1. Mix in order given in top of double boiler.
2. Cook over water until hot and thickened.
3. Keeps well in refrigerator.

This is an Olson family favorite.
Can be served hot or cold.
Great on ham and turkey and also as a sandwich spread.