

When you go to the trouble to bake a ham, do it justice by making this lovely mustard sauce to go alongside.

### *Sweet & Sour Mustard Sauce*

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Makes about 1  $\frac{1}{3}$  cups (enough for 8 servings)

#### **Ingredients**

1 egg  
 $\frac{1}{2}$  c sugar  
 $\frac{1}{2}$  c apple cider vinegar  
1T dry mustard  
1T butter

#### **Directions**

In a small saucepan, whisk the egg thoroughly.  
Stir in the sugar, vinegar, and dry mustard.  
Add in the butter cut into 4 or 5 pieces.  
Cook over medium heat, stirring gently and constantly, while the butter melts and the mixture just starts to boil, and thicken.  
Remove from heat.  
Strain through a fine sieve to remove any little egg bits.  
Pour into a small pitcher.  
Serve warm, or at room temperature.