

Grandma Hitchcock's Mustard Sauce

Author: David Rosegarten's grandmother-in-law



***Carolyn T's
Cookbook***

Servings: 12

Yield: 2 cups

Notes: David Rosegarten was (is) one of the early Food Network stars. He's a chef in his own right, having written more than one cookbook. In 2008 I ordered a specially-raised ham from a small enterprise he invested in. When the ham arrived, a group of recipes was included, this one among them. The recipe came from his wife's grandmother Hitchcock. He doesn't like glazes on ham, but prefers a sauce like this served on the side. It was absolutely wonderful. Will become a must-fix for any ham dinner in the future.

Description: A must with ham.

1. Combine the dry ingredients in a saucepan.
2. Whisk in the vinegar, cream and egg yolks (beaten), blending well to combine. Place over low heat, stirring constantly, until thickened and smooth. Serve warm.

DRY INGREDIENTS:

1/4 cup dry mustard, Colman's preferably

1/2 cup sugar

2 teaspoons kosher salt

1/2 teaspoon freshly ground black pepper

WET INGREDIENTS:

1/2 cup white vinegar

2 cups heavy cream

4 whole egg yolks, beaten

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

*Per Serving (excluding unknown items): 197 Calories;
17g Fat (74.9% calories from fat); 2g Protein; 10g
Carbohydrate; trace Dietary Fiber; 125mg
Cholesterol; 331mg Sodium. Exchanges: 0
Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 3 Fat;
1/2 Other Carbohydrates.*