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Garlic Mustard Sauce

Ingredients

0.5oz. sugar
2 cloves garlic, crushed
2.25oz. cup mustard powder
0.5oz.. peanut or vegetable oil
2fl oz. white vinegar
2.5fl oz. water

Preparation

1 Crush the garlic further and incorporate the sugar. Add the other ingredients and stir vigorously while adding each ingredient. The sauce is ready to eat.

Cooks Note