

French's Mustard

Ingredients

4	Tbs	mustard, ground
1/4	C	water
3	Tbs	Vinegar, white
1/2	tsp	flour (cake flour best)
3/8	tsp	salt
1/8	tsp	tumeric
	pinch	garlic powder
	pinch	paprika

Combine ingredients in small saucepan over medium heat. Whisk until smooth.

When mixture comes to boil, reduce heat and simmer for 5 to 10 minutes, stirring often.

Remove pan from heat. Leave uncovered for 1 minute, then cover with lid until cool. Chill and store in covered container.