



Finnish Sauna Makkara Mustard

Laurie Anne Tikkanen (Ernie Karling's Granddaughter)

Makes 1-1/2 cups

Ingredients

5 tablespoons hot dry mustard powder (such as Colman's)

1/2 cup sugar

1 teaspoon table salt

1 cup cream

1 tablespoon olive oil

2 tablespoons apple cider vinegar

Juice of half a lemon (about 1 tablespoon)

Directions

1. In a bowl, smash together the mustard, sugar, and salt with the back of a spoon, working out all the lumps to thoroughly combine. (If you have trouble working out all the lumps, press the mixture through a fine-mesh sieve. Do take time to eliminate all the lumps because they won't cook out.)
2. Transfer to a medium saucepan and set heat to medium low. A tablespoon at a time, add the cream, incorporating each spoonful before adding another.
3. Stir in the remaining ingredients and bring to a boil, stirring nearly constantly. When it boils, adjust the heat to cook at a slow boil for 7 to 8 minutes, stirring often, until the mixture thickens and darkens a bit.
4. Let cool and transfer to a serving container or glass jar for the refrigerator. Will keep for several weeks.

TIP: For a sweet-hot, soft, and spreadable mustard, make this an hour or two before serving. Once refrigerated, the mustard thickens and its heat moderates. It will soften again if left out, but not as much as at first.