

Recipe

Yellow Mustard Sauce

By

Ananda Lila devi dasi



Ingredients

- ¼ C yellow mustard powder
- ¼ Tsp turmeric powder
- ¼ Tsp salt
- 1 Tsp sugar
- Juice of ½ lemon
- 1 C water
- 1 Tbsp oil
- ½ Tsp yellow asafetida powder

Preparation

1. In a mixing bowl, whisk together the 1-6 ingredients until smooth.
2. Heat oil in a small sauté pan over moderate heat. Add asafetida and when it sizzles, add the mustard paste. Stirring often, cook on low heat for 15-20 minutes until thickened. Transfer to a bowl and allow cooling.

** Yellow mustard powder is tangy and strong. Reduce the quantity if you prefer a milder flavor.

** This sauce can be refrigerated for 1 week.

Yield

Approx. 1 Cup

www.iskcondesiretree.com

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**