

## Gourmet Prepared Mustard

**Article No. 1075 Honey**  
**Article No. 1079 German-Style**  
**Article No. 1080 Jalapeño**  
**Article No. 1088 Horseradish**  
(185 g/6.5 oz./175 mL each)

Each of these outstanding mustards is a tantalizing combination of mustard and savory spices. Thick, robust, and delicious, they pack more flavor into a hamburger, hot dog or any cold meat sandwich than you have ever tasted. All are specially blended to create delicious flavors from old-world to contemporary.

- **Unique flavors:** Each of these distinctive condiments has a unique character.
- **Variety:** Different flavors and textures, from whole seeds to coarse-ground; from light to dark; from sweet to hot to spicy.
  - **Honey Mustard:** Coarse-ground with pure honey and allspice.
  - **German-Style Mustard:** Classic brown Düsseldorf-style.
  - **Jalapeño Mustard:** Tangy and hot.
  - **Horseradish Mustard:** Zesty, but not painful.
- **Versatile:** Spread on sandwiches, burgers and hot dogs; use as an accompaniment to meats; stir into dips, sauces, spreads, sour cream, yogurt, and salad dressings.
- **Quality Watkins spices:** Our premium herbs and spices give these mustards a flavor edge over the competition.



### **Quick Mustard Dip**

1 package (8 oz/227 g) cream cheese, softened  
1/2 cup/125 mL sour cream  
2 tbsp/30 mL **Watkins German-Style or Horseradish Mustard**

Combine all ingredients and mix until smooth and creamy. Serve with crudités, crackers, pretzel chips, drummies, etc.

### **Spicy Cocktail Franks or Meatballs**

1/4 cup/60 mL **Watkins Jalapeño Mustard**  
1 cup/250 mL **Watkins Tropical Salsa**  
1-1/2 lbs/450 to 675 g cocktail smokies or cooked meatballs

Combine mustard and salsa; add franks or meatballs and heat through.