
Brown Mustard

Scott & Stephanie Taylor

| | | | |
|-----|------|-----------------------|---------------------|
| 3 | Tbsp | ground mustard | |
| 1 | tsp | oriental mustard seed | toasted and cracked |
| 1 | tsp | black mustard seed | toasted and cracked |
| 2 | tsp | brown sugar | |
| 1/2 | cup | white wine vinegar | |
| 2 | tsp | salt | |
| 1/2 | cup | water | cold |
| 1 | cup | water | boiling |
| | | turmeric | |
| 5 | Tbsp | flour | |

Mix together mustards, sugar, salt, vinegar, flour, and 1/2 cup cold water. Add boiling water and cook until thicken, stirring constantly. Add turmeric to desired color. Thin with more vinegar to desired thickness when cool.

Canned Barbeque

Scott & Stephanie Taylor

| | | | |
|----|-------|--------------------|----------------------|
| 18 | | tomatoes | peeled and quartered |
| 4 | | sweet bell peppers | chopped |
| 1 | | hot pepper | chopped |
| 8 | | onions | chopped |
| 1 | quart | vinegar | |
| 2 | cups | sugar | |
| 1 | tsp | allspice | |
| 1 | tsp | cloves | |
| 1 | tsp | ginger | |
| 1 | tsp | red cayenne pepper | |
| 1 | tsp | black pepper | |
| 1 | Tbsp | salt | |

Place all the ingredients together in a big pot and boil slowly until thick. Place into pint canning jars and pressure can.

This recipe comes from the family of one of the guys I lived with at the doghouse while I was at Purdue. We called it Buskirk BBQ sauce and it was staple in the doghouse cupboard.

Fudge Sauce

Teresa (Taylor) Betz

| | | |
|-----|------|-----------------------|
| 1/2 | cup | milk |
| 1/2 | cup | powdered sugar |
| 1/4 | cup | Karo Light Corn Syrup |
| 1 | Tbsp | margarine |
| 1 | pkg | chocolate chips |
| 1/2 | tsp | vanilla |

Heat the first 4 ingredients slowly to simmering stage. Combine the chocolate chips and vanilla to the hot liquid. Stir until smooth.

As a kid I remember Grandma Susie making this fudge sauce when we made homemade ice cream at her house in the summer.

Hollandaise Sauce

Scott & Stephanie Taylor

Double Boiler

| | | | |
|-----|------|-------------------|--------------------------|
| 1/2 | cup | butter | 1 stick cut in 6-8 slabs |
| 3 | Tbsp | lemon juice | |
| 4 | | egg yolks | |
| 4 | Tbsp | water | |
| 1/2 | tsp | Jane's Crazy salt | |

Place egg yolks, water and lemon juice in top of double boiler. Cook on medium low, stirring constantly, until mixture has thickened to the consistency of custard. Remove from heat add crazy salt and whisk in butter a tablespoon at a time until all is incorporated.

This is Scott's special sauce. Anna call's it "Daddy's Yellow Sauce" and puts it on everything she can, even her fingers. Anna often helps to make this. This sauce is so easy that Scott makes it with a kid in each arm.

Kahlua Caramel Sauce

Scott & Stephanie Taylor

10" Iron Skillet

| | | | |
|-----|------|----------------|-------------------|
| 2/3 | cup | brown sugar | |
| 2 | Tbsp | corn syrup | |
| 1/4 | cup | butter | |
| 1 | shot | whipping cream | |
| 1 | shot | Kahlua | Especiale is best |

Mix brown sugar, corn syrup and butter in iron skillet over medium high heat, until boiling. Boil 1 minute. Add whipping cream and kahlua, stir until bubbling and steam begins to subside.

Allow to cool and serve over ice cream, in coffee, or just on a spoon.

Scott whipped this up to go over the sopapillas for Mexican Cooking School. It was rated the best of the nights recipes!!!

Be careful the mixture becomes volcanic with the addition of the cream and kahlua.

The longer the mixture is cooked the thicker the final result.

North Dakota Sweet Mustard

Scott & Stephanie Taylor

| | | | |
|-----|------|----------------|---------------------------|
| 3 | Tbsp | ground mustard | |
| 5 | Tbsp | flour | or 2 Tbl arrowroot starch |
| 1/2 | tsp | pepper | |
| 1 | tsp | salt | |
| 1 | cup | sugar | |
| 1/2 | cup | white vinegar | |
| 1/2 | cup | water | cold |
| 1 | cup | water | boiling |
| | | turmeric | |

Mix first 7 ingredients together, then add boiling water. Cook until thick, stirring often. Cool, and add more vinegar to get desired consistency. Add turmeric to desired color. For sweet, hot mustard add 1/4 tsp cayenne pepper.

Sweet and Sour Sauce

Anna Taylor

1 blue cup vinegar
1 green cup sugar
1 handful salt
 brown n serve sausage

Cook sausage. Mix together vinegar, sugar and salt. Dip sausages and eat.
Anna decided to make this out of the blue. And really it's not too bad.

Tomato Catsup

Susie J. Taylor

1 gallon ripe tomatoes chopped
1 lg onion
1 Tbsp pickling spice
2 tsp salt
1 cup sugar
1 cup vinegar

Cook tomatoes, onion and pickling spice until well done. Put into a bag and hang to drain 1 hour.
Put through sieve and add salt, sugar and vinegar. Cook 10 minutes and seal.
This recipe makes catsup as red and as good flavored as any you can buy. It is so much easier than boiling it down the old way, it also keeps it from being so strong or dark in color.

Tomato Sauce

Scott & Stephanie Taylor

| | | | |
|-----|---------|-------------------------------|--------------------|
| 350 | | Roasting pan and sauce pan | |
| 2 | cans | whole tomatoes | |
| 4 | cloves | garlic | smashed and sliced |
| 1/2 | jar | capers | |
| 1 | handful | oregano | crushed |
| 1 | handful | basil | crushed |
| | pinch | fennel seed | crushed |
| 1/2 | cup | red wine | |
| | | salt and pepper | to taste |

Drain tomatoes and reserve liquid. Slice tomatoes in half and remove seeds. Place tomatoes in roasting pan, top with garlic and capers. Roast at 350 degrees until lightly caramelized about 45 minutes.

Strain tomato liquid into sauce pan, add oregano, basil, fennel, and wine. Simmer until reduced to a sauce consistency.

Add whole tomato mixture to sauce pan and puree with stick blender until the desired consistency

This tomato sauce was a little too tangy for sweet Sabina.