

MARINADE FOR PORK OR LAMB

2/3 C lemon juice
1/4 C Boetje Dutch Mustard
1/4 C olive oil
1/4 C brown sugar
1/4 C soy sauce
2-4 cloves garlic-minced
1-2 t. fresh ginger-minced
1 t. salt,
1/2 t. pepper

Combine all in plastic bag add meat

SESAME MUSTARD RUB FOR FISH

1/2 tsp. Lime zest
1/2 tsp. Lime juice
2 TBS Boetje Dutch Mustard
1-2 garlic cloves-minced
2 TBS sesame oil

Combine in small bowl and spread on whole fish or 4 fillets. Bake 400 degrees for 20 minutes.

BOETJE'S MIRACLE

Mix 1 TBS non-fat mayonnaise with 1 tsp. Boetje's Dutch Mustard.

Great on turkey sandwiches, B.L.T.'s and ham sandwiches

BOETJE'S DEVILED EGGS

6 Hard boiled eggs
1/4 tsp. Salt
3 TBS Boetje Dutch Mustard
Paprika

Cut hard boiled eggs in half. Remove yolks and mash. Add Boetje's and salt. Refill the whites with the mixture. Sprinkle with paprika. Chill and serve

BOETJE'S SALMON

Cover salmon filet with Boetje Dutch Mustard top with brown sugar. Let set at room temperature for 30 min. Bake at 425 for 20 mins

BAKED BEANS

1 lb. Northern beans
1 large onion-chopped
2 stalks celery
1 tsp. salt
1 C white sugar
3 TBS Boetje Dutch Mustard
Bacon to taste

Soak beans overnight. Pressure cook beans, onion, celery, and salt for 15 minutes. Take out celery, add sugar, Boetje, and bacon. Bake 350 degree covered 1 hour and uncovered 1 hour.

TANGY POTATOES

8 large potatoes-peeled
1 onion-diced
2 cans mushroom soup
1 C water
1/2 C Boetje Dutch Mustard

Dash dill seed

Mix all ingredients well in 1-1/2 quart casserole dish. Bake 45 minutes, 350 degrees.

BOETJE BURGERS

1 lb. Ground beef
2 TBS Boetje Dutch Mustard

Mix beef and mustard and form into patties. Broil, grill or pan fry.

