



Myrtle Dodds Bailey 1881- 1948

Recipe

Submitted by Joan Abernethy

Ingredients

1/2 cup white sugar

3 tablespoons of dry mustard (Keen's)

1/8 cup white wine vinegar

1 egg, beaten

Combine ingredients in a double boiler or pot over medium heat and stir constantly until thickened.

This sweet and tangy sauce is delicious served hot with festive ham or cold on leftover ham sandwiches.

Mustard Sauce

Toronto, Ontario

My grandmother, Myrtle Dodds Bailey of Clendenan Avenue, Toronto, made this delicious mustard sauce every Easter for her extended family and friends and, during the depression of the dirty thirties, for hungry, job-seeking migrants. It was common in those days, she said, for people fortunate enough to have food to share it with strangers who knocked on their back doors.

My mother, Margaret Bailey Abernethy, passed this recipe on to me and I brought it with me to Kawartha Lakes to share with my friends and community.

My nephew, Brett Abernethy, is carrying on the tradition by teaching his daughter, Victoria, to share it with friends, family and community.