



 Melt butter over medium high heat in medium saucepan.
 When foaming subsides, add shallots and cook, stirring occasionally, until softened, about 5 minutes.

- 4 tablespoons (half stick) unsalted butter
- 1/4 cup finely minced shallots
- 1/4 cup flour
- 3 cups turkey drippings or stock
- 1 cup white wine
- 2 tablespoon Bertman Original Great Lakes Brewing Co. Dortmunder Beer Mustard
- 1 Tbsp Bertman Original Ball Park
 Mustard
- 1 Tbsp honey
- Kosher salt and freshly ground black pepper
- 2. Whisk in flour and cook, stirring frequently, until golden blonde, about 2 minutes.
- 3. Gradually add in turkey drippings or stock and wine in a steady stream, whisking constantly. Bring to a boil, reduce to a simmer, and cook until reduced to 3 cups, 10 to 15 minutes.
- 4. Remove from heat. Whisk in mustard and honey. Season with salt and pepper to taste. Serve immediately or store in an airtight container in refrigerator for up to a week, reheating over medium-low heat before serving.



- Cook ground meat in pan till mostly brown.
- 2. Add all ingredients but cheese into pan with meat.
- 3. Boil down till it thicken to satisfaction. Add cheese to finish.
- 4. Toast bread. Serve over bread. Enjoy!

- 1 Can of Condensed Tomato Soup
- 1/4-1/2 cup of Cheese
- 1 ½ Tbsp of Bertman Original

 Ball Park Mustard
- 3 Teaspoons of Chili Power
- 1 tsp of Sriracha Sauce
- Salt and Pepper to taste
- 3 pieces of bread
- $\frac{1}{2}$ pound of ground meat



- Combine all ingredients (except the mayonnaise) in a food processor.
- 2. Process the mixture until it's fairly smooth, with no large pieces of celery remaining.
- 3. Add the mayonnaise and continue to process until fully incorporated.

Used in Fried Green Tomato BLT & Dip for Fried Pickles at Melt Bar and Grilled

- 3 Cups Mayonnaise
- 1 1/4 Cups Diced Celery
- 1 1/4 Cups Sliced Scallions
- 10 Tbsp Bertman Original
 Ball Park Mustard
- 10 Tbsp Apple Cider Vinegar
- 10 Tbsp Minced Parsley
- 5 Tbsp Tomato Paste
- 2 ½ Tbsp Hungarian Paprika
- 1 1/₃ tsp Minced Garlic.
- 1 ⅓ tsp Kosher Salt
- 1 ⅓ tsp Cayenne Pepper



- Toss chicken in marinade and allow to an for at least two hours.
- Roll each piece in sesame seeds until well coated.Arrange on a pan.
- 3. Broil until seeds are brown.
- 4. Turn and brown other side.

INGREDIENTS:

- 1 pound boneless Chicken Breast, skinned
 and cut into ¼ ½ inch wide strips.
- 1/4 1/2 Cup Sesame Seeds, Natural preferred

Marinade:

- 2 Tbsp Bertman Original Ball Park Mustard
- 1 Tbsp Lemon or Lime Juice, fresh possible
- 1/4 1/2 tsp fresh, minced or granulated Garlic
- 1 tsp Honey (optional)



 To prepare crust, place the warm water in a large bowl. Add the yeast and honey or sugar, stirring to dissolve the ingredients. Let the mixture stand 5 to 15 minutes or until it is bubbly.

- 1 cup warm water (105 to 115 degrees)
- 1 package active dry yeast (scant Tbsp)
- 1 tsp honey or sugar
- 1 Tbsp oil
- ½ teaspoon salt, if desired
- 1 ½ cups Fowler's Mill whole wheat flour
- 1-1 ½ cups all-purpose flour
- 1 Tbsp butter or margarine
- 3 large onions, thinly sliced
- 1/4 cup Bertman Original Ball Park Mustard
- 8-12 oz Minerva Jersey Jack Cheese
- 1 Tbsp fresh parsley, minced
- ½ tsp dried thyme
- 2. Add the oil, salt, whole wheat flour and about 1 cup of the all-purpose flour, or enough to form a ball of dough that pulls away from the sides of the bowl.
- 3. Turn the dough out onto a floured surface and knead for about 5 minutes, adding more all-purpose flour as needed to make a firm, smooth dough that is not sticky.
- 4. Place the dough in a greased bowl and turn the dough to grease the top. Cover the bowl lightly with plastic wrap and set it in a warm draft-free place to rise until it has doubled in bulk.
- 5. Place the dough in a lightly oiled pan with a slightly raised edge or on a flat baking sheet and form a raised edge with the dough. Spread the mustard on the dough. Scatter the onions evenly over it. Sprinkle the cheese over the onions. Top with parsley and thyme.
- 6. Place the pie in the preheated oven and bake 20 minutes.



- Combine mustard powder, ground ginger, crushed coriander seeds, ground clove, ground cinnamon, sugar, onion powder, black sesame seeds, kosher salt and white pepper to create *Asian-Style Mustard Rub* (3/4 cup). Mix thoroughly and set aside.
- Prep chicken breasts by cutting into 16-20 strips. In a small bowl, combine soy sauce, sesame oil, garlic and

- ½ cup brewed soy sauce
- 3 Tbsp Bertman Original Ball Park Mustard
- ¼ cup sesame oil
- 1 Tbsp chopped garlic
- 4 boneless chicken breasts (6-8 oz)
- 1/4 cup vegetable oil
- Basmati rice and bok choy
- 2 Tbsp mustard powder
- 1 Tbsp ground ginger
- 1 Tbsp crushed coriander seeds
- ½ tsp ground clove
- 1/2 ground cinnamon
- 2 Tbsp sugar
- 1 Tbsp onion powder
- 1 Tbsp black sesame seeds
- 2 tsp kosher salt
- 1 tsp white pepper
- 2 tbsp sesame seeds
- Bertman Original Ball Park Mustard. Place chicken in bowl or dish large enough to accommodate all pieces and add mixture. Marinate 1 hour in refrigerator. Remove chicken from marinade and toss with Asian-style rub until coated. Set chicken aside.
- 3. Heat a large skillet to medium-hot and add vegetable oil. Add half the chicken to pan and sauté 4 to 5 minutes on each side, or until golden brown and cooked throughout. Do not let rub darken. Repeat until all strips have been cooked.
- 4. Serve with sesame seeds, jasmine rice and bok choy. You may braise bok choy with onion and garlic and season with two tablespoons soy sauce or Japanese sake before serving.