



HONEY MUSTARD *Ham Glaze*



INSTRUCTIONS:

1. Mix ingredients and spread on any size ham. Bake and enjoy!!

INGREDIENTS:

- $\frac{2}{3}$ cup Brown Sugar
- 3 Tbsp Honey
- 1 Tbsp Bertman Original Ball Park Mustard

PORK

with Pretzel Crust
and Bertman Honey Mustard Sauce



INSTRUCTIONS:

1. Whisk eggs with Dijon in a bowl.
2. Put pretzel crumbs onto a plate.
3. Dip pork chops in egg/mustard mixture then dip in pretzel crumbs.
4. Place on a buttered or sprayed oven-proof pan and bake at 350 degrees for about 20 minutes.
5. Mix Bertman Original Ball Park Mustard and honey in bowl.
6. Serve pork chops with honey mustard sauce.

INGREDIENTS:

- 6 pieces boneless pork loin chops
- 2 large eggs
- 1 Tbsp Dijon mustard
- ½ bag (1 cup) pumpernickel and onion pretzels, coarsely ground
- 1 Tbsp butter or spray release for pan
- ½ cup Bertman Original Ball Park Mustard
- ¼ cup of honey

Ballpark CHAMPAGNE VINAIGRETTE DRESSING



INSTRUCTIONS:

1. Whisk together the mustard, garlic, vinegar, lemon juice, honey, hot sauce, salt and pepper in a bowl.
2. Slowly whisk the olive oil until the dressing is emulsified.

INGREDIENTS:

- 2 Tbsps Bertman Original Ball Park Mustard
- ¼ cup champagne vinegar
- 1 garlic clove crushed
- 2 Tbsps fresh lemon juice
- 2 Tbsps clover honey
- 12 drops Tabasco sauce (optional)
- ½ tsp Morton's kosher salt
- ½ tsp black pepper
- ½ cup extra virgin olive oil

Bertman **TURKEY DINNER**



INGREDIENTS:

- 1 Whole Turkey (approx. 12 pounds)
- Coarse salt and ground pepper
- 4 cups corn bread dressing
- 2 Tbsps butter room temperature
- ½ cup packing light-brown sugar
- ¼ cup Bertman Original Ball Park Mustard

INSTRUCTIONS:

1. Preheat oven to 350 degrees with rack in lowest position. Place turkey on roasting rack set in a large roasting pan. Season inside of turkey with salt and pepper. Loosely fill neck and large cavity with dressing; fold skin over, and secure with skewers or trussing needles, if necessary. Bend wing tips forward, and tuck under neck cavity. Using kitchen twine, tie legs together securely. Rub turkey all over with butter; season with salt and pepper.
2. Add neck, giblets, and 3 cups water to roasting pan. Cover turkey loosely with aluminum foil. Roast 1 hour, and then baste with pan juices every 30 minutes, until an instant-read thermometer inserted in thickest part of a thigh (avoiding bone) registers 125 degrees, 1 to 2 hours more.
3. Remove foil; increase heat to 400 degrees. In a small bowl, stir together sugar and mustard; brush turkey with glaze. Rotate pan, and continue to roast turkey, brushing with glaze 2 to 3 more times, until thermometer registers 165 degrees, 45 minutes to 1 hour more (tent with buttered foil if browning too quickly; add more water if pan becomes dry).
4. Transfer turkey to a platter; reserve pan with drippings for gravy. Cover turkey loosely with foil, and let rest at least 30 minutes (or up to 1 hour). Before serving, remove dressing, and carve.

Fahrenheit Bertman **PORK MARINADE**



INSTRUCTIONS:

1. Mix in bowl, combine everything except the blended oil and mix slowly. Incorporate the oil into mixture until emulsified.
2. Marinate pork for 24 hours.
3. Preheat grill to high. Once grill is hot wipe off excess marinade from the tenderloin, then place on grill not directly over hot spot.
4. Cook tenderloin 2 approximately 2 minutes on each side, continue rotating until internal temperature reaches 140 degrees.
5. Allow it to rest 5 minutes before serving.

INGREDIENTS:

- 5oz Coffee, ground
- 6oz Whole Grain Mustard
- 6oz Bertman Original Ball Park Mustard
- 4oz Molasses
- 6oz Honey
- 1 Cup Blended Oil

**BERTMAN STAND
UP AND CHEER**
Rib Roast



INSTRUCTIONS:

1. Place roast on a rack on a large pan, bone side down. Score the fat side in a criss-cross pattern.
2. Slather all exposed sides with Bertman's Original Ball Park Mustard. Use Freely.
3. Roast at 350 degrees for 20-25 minutes per pound for desired doneness.
4. Let roast stand for at least 10 minutes before carving.

INGREDIENTS:

- 1 standing rib roast (any size large enough for your party)
- 1 Bottle of Bertman Original Ball Park Mustard

Bertman Lamb **DU BAL PARC**



INSTRUCTIONS:

1. De-bone meat and pound thin with tenderizing mallet.
2. Mix mustard and garlic together and spread on both sides of lamb. Sprinkle with chives.
3. While char-grilling, place herbs directly on hot coals. Keep the lid on your barbecue closed.
4. Cook until the meat is just pink in the center.

INGREDIENTS:

- 4 slices lamb shoulder
- ½ cup Bertman Original Ball Park Mustard
- 2 cloves, garlic, crushed
- Fresh chopped chives
- One sprig each:
fresh sage, rosemary and tarragon

This marvelous recipe originally called for Dijon Mustard. Since Bertman Original Ball Park Mustard has been called the “Dijon Alternative,” we have substituted our “Made In Ohio” American brand for the popular French type. We think you will appreciate the change and surely your pocketbook will.