



- Cook Beef until browned thoroughly.
 Drain fat dry.
- Add diced onions, minced garlic, diced green and red peppers and saute until tender. Add diced tomatoes and juice.
 Add tomato puree and stir until smooth. Add V-8 Juice and all seasoning except sugar and Bertman Original Ball Park Mustard. Blend well.
 Cover and simmer 10 minutes.
- Add beans and stir to blend. Add sugar and Bertman Original Ball Park Mustard. Stir to blend. Cover and simmer on low for 15 minutes. Adjust seasoning for personal taste.
- Serve with sour cream, shredded sharp cheddar or jack cheese, sliced black olives, and diced green onions. Makes 1 ½ gallons.

- 5 lbs Ground Beef
- · 4 oz Onions, diced
- 8 oz Red & Green Peppers, diced
- 8 oz Tomatoes, diced with juice
- 8 oz Tomato Puree
- 24 oz V-8 Juice
- 1 Garlic Clove, minced
- 2 lbs Pinto Beans
- 2 Ibs Kidney Beans
- 1 tbsp Black Pepper
- 3 tbsp Chili Powder
- 1 tbsp Ground Cumin
- 1 tbsp Garlic Powder
- 2 tbsp Lawry's Season Salt
- 3 tbsp Sugar
- 2 cups Bertman Original
 Ball Park Mustard



- Wash the leeks well and set them aside. Melt the butter (or Margarine) in a wide skillet and add the leeks along with the water that still clings to them, and cook for about 3 minutes, stirring frequently.
- Add the wine or water, salt, cover, reduce the heat, and cook slowly for about 15 minutes until the leeks are tender. Add more wine or water, if necessary. When done, season with freshly ground black pepper.
- Beat the eggs and stir in the cream (or low-fat sour cream), mustard, leeks and grated cheese.
- 4. Preheat oven to 375°.
- 5. Pour the custard mix into the pre-baked shell, smooth the top and scatter the chives over the entire surface.
- 6. Bake the pie until the top is firm and golden brown (about 45-50 minutes). Let it rest for 5-10 minutes before serving.

- 1 Pie Crust (from scratch or frozen)
- 1lb leeks (4-5 cups trimmed and cut into
 1/4 inch slices or food processed)
- 3 Tbsp Butter or Low Fat Margarine
- 1/4 cup White Ohio Wine or Water
- ½ tsp Salt (Optional)
- ½ tsp Pepper
- 2 Eggs
- 1 cup Cream or Creme Fraiche or Fat-Free
 Sour Cream
- 3 Tbsp Bertman Original Ball Park Mustard
- 3oz Grated Brewster Jack or Colby Jack or low-fat cheese



- Dice baby gold potatoes and red onion.
- 2. Add potatoes and onion to slow cooker and mix in sauerkraut and Bertman Original Ball Park Mustard. Sprinkle in salt, pepper and paprika for seasoning and stir.
- Add chicken bratwurst on top of potatoes and add chicken broth.
- 4. Cook on low for 8 hours.

INGREDIENTS:

- 1 lb baby gold potatoes
- 5 chicken bratwursts
- 2 Tbsps Bertman Original Ball Park Mustard
- Half red onion
- 2 cups sauerkraut
- 2 cups chicken broth
- Salt, Pepper and Paprika for seasoning
- One small can of green beans

Heat up canned green beans and serve with more Bertman Original Ball Park Mustard. Makes 5 Servings



- Bring chicken stock to a boil and add cheddar cheese.
- Once mixed, blend the chicken stock mixture with a standing or stick blender. Once blended, return the mixture to medium heat.
- 3. Combine cornstarch with water and stir into cheese mixture.

 Blend the mixture once more return to medium heat. Bring to boil and mix with Bertman Great Lakes Dortmunder Beer Mustard.
- 4. Cook bacon and chop into small bits. Set bacon grease aside.
- 5. Cut cherry tomatoes into halves and sauté in bacon grease.

INGREDIENTS:

- 3 slices of thick cut Italian Bread
- 2-3 slices of deli turkey
- 1/3 cup cherry tomatoes
- 1/2 cup of cooked bacon bits
- 2 cups chicken stock
- 2 cups cheddar cheese
- 1 Tbsp cornstarch
- 2 Tbsps water
- 2 Tbsps Bertman Great Lakes
 Dortmunder Beer Mustard
- 1 tablespoon parsley
- 2 tablespoons butter

6. Toast bread with butter and then top with deli turkey. Top with bacon bits and tomatoes and finish by adding cheese sauce. Garnish with parsley.



- Mince portabella mushrooms.
 Cook mushroom on medium heat in 3 tablespoons of water and a pinch of salt for 5-6 minutes.
 Drain residual water and place in refrigerator to cool.
- 2. Combine heaving cream with Bertman Original Ball Park Mustard and whip mixture to heavy peaks. Place mixture in refrigerator to cool.
- Cut sirloin steak into medallions and pan sear in butter to your desired temperature.

- ½ cup heavy cream
- 2 Tbsps of Bertman Original
 Ball Park Mustard
- 1/₃ cup of portabella mushrooms
- 1lb sirloin steak
- 1 Tbsp of toasted panko breadcrumbs
- 1 cup balsamic vinegar
- 1⁄₃ cup sugar
- 2 Tbsps butter
- Dash of cayenne pepper
- 4. While searing steak, combine balsamic vinegar with sugar in a small saucepan and cook on medium heat for about ten minutes. Combine the mixture of heavy cream and Bertman Original Ball Park Mustard with cooked mushrooms and cayenne pepper.
- 5. Place cooked steaks on a plate and spoon the mixture of cream and mushrooms on top of the steaks. Top with panko breadcrumbs and drizzle on balsamic mixture.



- Mix all ingredients into a medium sized bowl and whisk until mixed thoroughly.
- Transfer to medium saucepan and simmer for 3-4 minutes on medium/low heat to allow the sauce to caramelize.
- 3. This sauce is the perfect way to spice up any barbeque!

- ½ cup Tomato Ketchup
- 2 Tbsps Bertman Great Lakes
 Dortmunder Beer Mustard
- 1 Tbsp Onion Powder
- 1-2 Tbsps Orange Juice
- 1 Tbsp Worcestershire Sauce
- 1 Tbsp Balsamic Vinegar
- 2 Tbsps Brown Sugar
- 1 Tbsp Soy Sauce
- 1 Clove Minced Garlic
- 1 Tbsp Heavy Cream (optional)



- 1. Salt and pepper chicken.
- 2. Grease pan.
- 3. Wisk all ingredients and pour over chicken.
- 4. Preheat to 350.
- Bake 60 mins basting honey mustard sauce over chicken every 20 mins.

- 4-6 skin-on bone-in chicken thighs
- ¼ Tbsp Bertman
 Original Ball Park Mustard
- 1/4 Tbsp honey
- 1 Tbsp olive oil
- ½ tsp salt
- 1/4 tsp black pepper
- ½ tsp oregano
- Red pepper flakes (optional)