

## Fire Up Your BBQ With One Of The World's Most Renowned Mustards: A.K.A. "Yellow Dynamite"

(NAPSA)—If you're looking to spice up what's cooking on the grill, a not-so-mellow yellow mustard can take the place of hot peppers or Tabasco to supply plenty of heat and distinctive flavor to BBQ recipes.

Dubbed by some as "yellow dynamite," this condiment, a longtime favorite in the United Kingdom, just happens to be the Royal Family's official mustard. It is sold around the world in places as diverse as Singapore, Spain and New Zealand. This hot and spicy mustard is not for the meek, says Janis Grover, marketing manager for BRI-AL, LLC, which imports the British favorite to the United States.

"One taste, and your opinion of yellow mustard is changed forever," says Grover of Colman's English Mustard, which has been made since 1814 and is one of the world's oldest mustard brands. Sold as either a wet mustard or a dry powder it is used to spice up BBQ sauces and rubs, chili, hamburgers, baked beans, salad dressings and dips.

As a dry powder, Colman's can be sprinkled into recipes or used in dry rubs. For a wet mustard spread, equal amounts of the dry powder can be mixed with water, vinegar, wine or beer. Once mixed, the spread should be allowed to stand for 10 minutes to develop the best flavor and heat. For richer flavor, milk or cream can be added to the mixture.

Colman's ready-made wet mustard comes in a 3.53 oz. jar (suggested price \$2.89). The powder comes in a 2 oz. tin (\$3.49) and 4 oz. tin (\$4.99).

Colman's mustard is in the spice or condiment aisles of supermarkets and specialty food stores. Retailers and free recipes may be



**Spice up your meals with a mustard known as Yellow Dynamite.**

found at [www.colmansmustard.com](http://www.colmansmustard.com).

### Chipotle Rubbed Tenderloin Of Beef

- 7 lb. Tenderloin of Beef, trimmed**
- 2 teaspoons freshly cracked Black Pepper**
- 2 teaspoon Sugar**
- 3 canned Chipotle Peppers in Adobo, diced**
- 1 Tbsp. Colman's® Dry Mustard**
- 2 Tbsp. Brown Sugar**
- 1 Tbsp. chopped Shallots**
- 1 Tbsp. chopped Garlic**
- 1 teaspoon Sea Salt**

**Score top of Tenderloin slightly with sharp knife. Combine all dry and wet ingredients and mix well. Spread all over Tenderloin.**

**Cover and refrigerate for at least 2 hours. Grill over hot grill to an internal temperature of 130° F.**

### East West Burgers

- 2 lbs. Ground Beef**
- 1 Tbsp. Sea Salt**
- ½ Tbsp. Black Pepper**

- ¼ cup Chili Sauce**
- ½ cup finely chopped Scallions**
- 2 teaspoons Colman's® Dry Mustard**
- 2 Tbsp. Roasted Garlic Cloves finely chopped**
- 12 oz. crumbled Bleu Cheese**

**Combine all ingredients except for Bleu Cheese and make eight 4 oz. burgers to approximately ½ inch thickness. Divide Crumbled Bleu Cheese onto the middle of 4 of the patties, and then top with remaining 4 patties. Crimp edges to seal in cheese. Refrigerate for one hour. Grill over hot barbecue until desired doneness. Brush with Mustard Marinade during cooking process (see recipe below).**

### Mustard Marinade To Brush On Burgers

- 1 cup Sweet Vietnamese Chili Sauce (Found at Asian Markets)**
- 1 Tbsp. Soy Sauce**
- ¼ cup Chili Sauce**
- 1 Tbsp. Colman's® Prepared Mustard**
- 4 Tbsp. Honey or Brown Sugar**

**Combine all ingredients. Brush on burgers while grilling. Discard leftover marinade.**

### Pork Roast Glaze

- 2 Tbsp. honey**
- 2 tsp. Colman's® prepared mustard**

**Mix the honey and mustard and spread over a 2-3 lb pork roast. Sprinkle with salt, pepper, and sesame seeds. Cook roast and serve.**