

ENTERTAINING IDEAS

Luscious Libations With A Secret Ingredient: Mustard

(NAPSA)—While mustard is a key condiment for such popular dishes as hamburgers and hot dogs, it can also add a kick to your favorite cocktails:

- Serve up a “*Grey Poupon Bloody Mary*” for a new twist on an old classic. The finely diced yellow onions in the *Grey Poupon Hearty Spicy Brown Mustard* give a bold flavor to this all-American favorite cocktail. Garnished with a celery stalk and a dollop of mustard, this drink is a great complement to savory dishes such as sausage and peppers and pulled-pork sandwiches.

- The “*Rising Sun*” combines carrot juice, plum wine and crystallized ginger with the clover honey and subtle spices of *Savory Honey Mustard*. Add a dash of lime juice and soy sauce for a sweet treat that is an ideal accompaniment to most seafood.

- Gin isn't the only ingredient that adds a kick to “*Spiced Lemonade*”: A teaspoon of *Dijon Mustard* distinguishes this classy cocktail from the rest. Slices of lemon, lime, orange and cucumber



A little mustard can give an extra kick to your Bloody Mary.

give a refreshing twist to the breezy beverage. Enjoy it with all-American classics such as hamburgers, hot dogs and French fries.

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