

Using the Grey Poupon brand of mustard is critical to this recipe (as I found out the hard way one day).  
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#### Mustard Tomato Sauce

1 8oz can tomato sauce  
1/4 cup light brown sugar  
1/4 cup Grey Poupon dijon mustard  
2 TBS white vinegar

Thoroughly mix all ingredients together by hand. Refrigerate - preferably at least an hour, but any amount of refrigeration helps to combine the flavors. If storing "leftover" sauce, store in glass jar in refrigerator.

Use over meat loaves.

#### Notes:

- \* Dilute with another 8oz can (or two) of tomato sauce for a pasta sauce or even as a soup.
- \* I use old quart mayo [glass] jars to easily store double batches of the sauce.