

Ingredients

Quantity	Measure	Ingredients
3	Tablespoon	Butter
1	Tablespoon	Flour, Maida - (American Pillsbury)
2	Tablespoon	Mustard Powder
A	Little	Salt
2	Tablespoon	Vinegar
Half	Teacup	Water

Method

Blend the mustard powder with vinegar, little water and salt. If powder is unavailable, grind 2 tablespoons of mustard seed and mix it with vinegar, little water and salt.

In a sauce pan, melt the butter on fire. Mix the flour in water, and blend it, and pour it into the butter, and cook it well. Then add the mustard paste and stir well. Boil for about two minutes, without allowing it to burn.

Alternately you can make the same sauce with 2 spoons of mustard seeds or mustard powder, vinegar and salt to taste