

Champagne Honey NM (\$7)

This is our newest creation in the *Nunda Mustard* family of flavors. It could possibly be considered, due to its wonderfully sweet creaminess, "Elegance in a Jar". The whole seeds are infused with domestic champagne that give a pop of flavor. Ideas for use are developing as our pilot batch launched in September 2024.

Honey-Brew NM (\$7)

Often, we heard the request, "Do you have any Honey Mustard?" So, by popular request we brewed up a special treat. Our milder Honey-Brew is made with real non-alcoholic BEER. "Beer Buds" We left in the stinger and took out the buzz. It is our Blue-Collar version of Honey Mustard. Excellent for glazing, dipping and spreading. This variety is proclaimed to be the "Best Seller" of the hive.

Garlic NM (\$7)

A textured mustard with a definite garlic taste. The taste and aroma make this mustard a unique addition to your condiment collection. Versatile as a spread, pretzels dip, chicken wings and pasta dishes. Mix *Garlic Nunda Mustard* with parmesan cheese, oregano and olive oil. A garlic lover's dream come true.

Horseradish-Caraway NM (\$7)

When our product was introduced many who sampled our mustard proclaimed that we added horseradish to give it the tangy flavor. Now we have one that does. A useful condiment for sandwiches, salads, dipping and marinating or glazing meats. Bronze Medal Winner in the Horseradish category at Worldwide Mustard Competition. Prepared horseradish blended with just the right amount of caraway seeds gives this Nunda Mustard a kick up your heels taste.

Cracked Peppercorn NM (\$7)

Zesty and proclaimed to be the hottest by many who have sampled the 4 original varieties. A sure-fire way to spark up a dish. Spread it on sandwiches, mix it into potato salad, or use it when grilling your favorite meats or vegetables. It's everything it's cracked up to be. But nothing to sneeze at. Many chefs have incorporated this flavor mustard into their meat and seafood entrees.

Habanero NM (\$7)

Requested by those whose taste buds demand more HEAT. Habanero pepper flakes combined with our own "Lite Your Fire Spice Mix" makes this Nunda Mustard the hottest by far! It offers thick, sweet, lingering heat that is perfect for a sandwich or mixed in a salad dressing. Try using it as a topping for meatloaf or in a wing sauce. Warning!
It doesn't come with a fire extinguisher, but it should!

Grainy Raspberry NM (\$7)

Pretty in pink! This fruity mustard, with three varieties of whole mustard seeds, adds a surprising snap for your tastebuds. Roast turkey, sliced apples and warm pretzels are just a few suggestions offered by customers. Make a great salad dressing when mixed with a little wine, vinegar or ginger ale. Try some over cream cheese with graham crackers. Can you say dessert mustard?

Smokey-Maple NM (\$7)

Rich flavors of hickory blended with the sweetness of real maple syrup make this variety of Nunda Mustard a palate pleaser. A gourmet choice for adding flare to hot dogs, burgers, and more. The syrup we use is local and historically we tapped the 120-year-old sugar maple trees on the Grandma Ochs last homestead in the village of Nunda, (None-Day) New York.

Tangy NM (\$7)

This is the recipe that started it all. The recipe's origins started in the Ochs' family in the late 1800's with only slight modifications. Its flavor and consistency offer it to be used as a spread, dip, or added to prepared dishes. And let's not forget to mention it is fat and cholesterol free. We do not use any artificial ingredients or preservatives. Over 28 years ago it was named after the way it tastes...Tangy.

Jalapeno NM (\$7)

Home-style goodness with a hot, tangy flare. Abundant colorful chopped jalapeno peppers compliment the mustard's golden color. It can be used as a dipping sauce as well as a spread or in prepared dishes. *Jalapeno Nunda Mustard* will warm up your taste buds. Bronze Medal Winner in the Pepper Hot category at Worldwide Mustard Competition. Be creative and adventurous because isn't it time you experience Golden Heat?

Cajun-Onion NM (\$7)

Colorful both in sight and flavor. This mustard that dares you to try it. There will be no more tears from chopping because we added a good amount of minced onions to every jar. Appeal to your creative side and ignite your food with flavor. So next time you are out shopping you won't want to let this one slip away.

Spicy Yellow NM (\$7)

This one is in a class all its own. Classic yellow mustard is blended with our "Lite Your Fire Spice Mix." This gluten free mustard is in a plastic squeeze bottle with a flip top. Spicy Yellow is ideal for your mealtime adventures wherever you may travel. Try it on a white hot. IYKYK