

June 21, 2010
God Bless America

Woman's World

A great week made easy!

More for your money!
\$1.79

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You Deserve The Best . . . Mustard!



Mustard isn't just good, it's good for you, thanks to spices such as turmeric that do everything from staving off Alzheimer's to aiding digestion. And since there's a perfect mustard for nearly every culinary need—from dousing a hot dog to fixing a classic vinaigrette—you can get those health benefits in any number of tasty ways!

If you want . . .

A GOURMET YELLOW FOR YOUR FRANK: Raye's Mustard Down East Schooner

As overseer of this year's World-Wide Mustard Competition, Barry Levenson (MustardWeb.com) tasted brands from around the world, yet an American classic got the gold in the yellow category: "Anyone who says gourmet yellow is an oxymoron needs to try this elegant mustard."

◆ \$4.25 at RayesMustard.com



A DELI-STYLE STANDOUT: Plochman's Natural Stone Ground Mustard

You've got your rye. You've got your corned beef . . . or pastrami. The spread that'll take that sandwich to the next level? "Plochman's Natural Stone Ground," says Levenson. "It's made with horseradish, which provides a kick, and it has a coarse texture that goes perfectly with grainy meats."

◆ \$5.98 for 2 jars at Plochmans.Elsstore.com



HEAT-MEETS-HONEY YUM: Inglehoffer's Sweet Hot Mustard with Honey

Maggie Heyn Richardson, who writes the "Spatula Diaries" blog for Baton Rouge's 225 Magazine (225BatonRouge.com), promises this mustard "is great for kids—not too spicy at all. Its softer bite makes it the perfect pigs-in-a-blanket mustard. Plus, the honey gives it a sweetness that kids just love."

◆ \$3 in supermarkets



CREAMY FOUR-STAR DIJON: Maille Dijon Originale

"This Dijon mustard is super-smooth and has a nice bite to it," says chef Michael Ferraro of NYC restaurant Delicatessen. "It's extremely well balanced and has great acidity—perfect for making vinaigrettes." Adds Chris Leahy, executive chef of BLT Prime, "It has wonderful creaminess; I use it in as many recipes as I can."

◆ \$3.45 in supermarkets



HOTTER-THAN-HADES CHIPOTLE FLAVOR: Lusty Monk Burn in Hell Chipotle Mustard

Lusty Monk Burn in Hell Chipotle Mustard Food editor for ScovieAwards.com, Emily DeWitt-Cisneros is quick to address the first thing you may have noticed about her favorite hot mustard: "It has a funny name," she smiles. "But believe me, it is so good. I love the smokiness of the chipotle; I make a dip with it and a sauce for prime ribs."

◆ \$5.95 at LustyMonk.com



—Kristina Mastrocola