

### Ham Salad Spread - Becky Valentine

1/2 c mayo

2 t spicy brown mustard

1 - 2 T garlic mustard (minced)

Mix together and set aside

1 lb cubed ham (put through food processor 'til almost desired consistency)

Add to ham mixture: 1 med. onion (cut in quarters)

2 small or 1 large Kosher Dill pickle (cut in 1/2)

Run through food processor 'til desired consistency

Add mayo mixture and stir thoroughly (if not quite moist enough you may add more mayo to taste)

Put ham salad spread on crackers.

Optional: Garnish with garlic mustard (minced)

### Deviled Eggs Ala Garlic Mustard - Becky Valentine

Cook 1/2 eggs approximately 12 minutes

Peel and cut 1/2; scoop out yolk; put whites aside

Mash yolk with a fork

Add: 2 T mayo

1 T Miracle Whip

1 t spicy brown mustard

1 t wine vinegar

1 - 2 t garlic mustard (minced)

salt & pepper to taste

Mix until smooth and creamy. Refill egg whites with yolk mixture. Sprinkle with paprika and top with a slice of green olive.

**Recipe for:** Garlic Mustard Pumpkin Bread

**Time required:** 45 minutes      **Serves:** 12

**Preheat oven at:** 350°

**Ingredients:**

- 2/3 cup butter Crisco
- 1 1/3 cup white sugar
- 1 1/3 cup brown sugar
- 4 eggs
- 1 can Libby's pumpkin pie mix
- 2/3 cup water
- 3 1/3 cup white flour
- 2 tsp. Baking soda
- 1 1/2 tsp. Salt
- 1/2 tsp. Baking powder
- 1 tsp. Cinnamon
- 1/4 cup chopped walnuts
- 1/2 cup minced garlic mustard

**Directions:**

Grease pan with butter in 9 x 12 baking pan.

Chop approximately 10 large garlic mustard leaves into small pieces. Set aside.

Combine flour, baking soda, salt, baking powder and cinnamon in separate bowl. Set aside.

Cream Crisco with both sugars. Add eggs & mix. Add pumpkin pie mix and water

Gradually add to pumpkin mixture. Add 1/2 cup minced garlic mustard and chopped walnuts.

Bake at 350 degrees for 45 minutes.

**From:** The McMillion Family, Elkridge

**Recipe for:** Mock Garlic Mustard Crab Cakes

**Time required:** 2 ½ hrs.      **Serves:** 12      No baking required

**Ingredients:**

- 2 cups zucchini, grated
- 1 cup bread crumbs
- 2 eggs
- 2 tablespoons chopped yellow onion, grated
- 2 teaspoons Old Bay seasoning
- 1 Tablespoon mayonnaise
- ¼ cup garlic mustard, minced

**Directions:**

Drain zucchini for 2 hours to remove as much water as possible. Mix zucchini with remaining ingredients. Form into cakes. Using only enough oil to cover the bottom of a non-stick frying pan, fry on both sides until golden brown. Serve warm with your favorite cocktail sauce.

**From:** Bill McMillion, Elkridge

**Recipe for:** Warm Potato Salad with Wilted Garlic Mustard Greens

**Time required:** 45 minutes

**Serves:** 6

**Preheat oven at:** 350°

**Ingredients:**

- 2 Red bliss potatoes (quartered)
- ½ cup Caramelized onions
- ¼ cup rendered bacon
- ½ cup garlic mustard greens
- 3 tbsp red wine vinegar
- Salt and pepper

**Directions:** Quarter potatoes, and toss in canola oil. Roast for about 30 minutes. In a sauté pan, heat bacon. Add onions and potatoes, and add salt and pepper to taste. Deglaze with vinegar, and toss in garlic mustard. Serve warm.

**From:** James Jennings Belmont

2004 recipe

**Recipe for:** Venison Garlic Mustard Sausage

**Time required:** 2 days

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

1 lb pork butt

¾ lb pork fatback

½ lb bacon

3 tbsp Marcella

2 tbsp brandy

4 tsp kosher salt

2 tsp ground black pepper

2 tsp juniper berries ground

1 tsp garlic

1 tsp shallots

1 tsp fresh rosemary

1 tsp fresh thyme

½ cup fresh chopped garlic mustard greens

½ cup dried cherries (re-hydrated in Marcella wine)

**Directions:** Cube and marinate meat, bacon, and fatback in wine, brandy, and spices. Let sit overnight. Grind all ingredients through ¼ inch plate. Add leftover juices, fresh chopped garlic mustard greens, and cherries to ground meat. Pipe into casings (or patties if you do not have casings) and let sit in the fridge overnight. Poach off in simmering water until 165° (if using patties, there is no need to poach). Grill, serve warm with potato salad, and enjoy!

**From:** James Jennings Belmont

Can be made ahead

Can be frozen

2004 first place Professional Chef Winner

**Recipe for:** Garlic Mustard Encrusted Lamb Chops

**Time required:**

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

Garlic mustard greens

2 lamb chops

Fresh rosemary

2 tbsp

Fresh chives

Pasteurized egg yolk

Fresh thyme

Pinch of salt and pepper

2 tbsp Dijon mustard

1-cup fresh breadcrumbs

**Directions:** In a food processor, add garlic mustard, rosemary, chives, thyme, Dijon mustard, pasteurized egg yolk, salt and pepper, and breadcrumbs. Pulse machine until blended well. Mark 2 lamb chops on grill. Let set, then add mixture to lamb, and bake at a desired temperature.

**From:** Steve Wecker, the Iron Bridge Wine Co.

**Recipe for:** Garlic Mustard Green Yogurt Froth

**Time required:** 10 min

**Serves:** 1

**Preheat oven at:** N.A.

**Ingredients:**

- ½ cup yogurt
- Chopped garlic mustard greens
- Salt and pepper
- 1 tsp Dijon mustard

**Directions:** Blend all ingredients, and enjoy.

**From:** Steve Wecker

**Recipe for:** Red Quinoa, Julienned Cucumber, and Cherry Tomato Salad

**Time required:** 10 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

Red quinoa

Julienned cucumber

Cherry tomatoes

**Directions:** Blend all in blender. Spoon onto plate.

**From:** Steve Wecker

**Recipe for:** Garlic Mustard Deviled Eggs

**Time required:** 30 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

8 eggs

3 tbsp capons, drained

1 tbsp chopped garlic mustard

Salt and pepper

Mustard

Cayenne pepper

Mayonnaise

**Directions:** Hard boil 8 eggs; cut in half and scoop yolks out of whites and into bowl. Add 3 tbsp capons, 1 tbsp chopped garlic mustard, salt, pepper, mustard, and cayenne pepper to taste. Add mayonnaise to make a creamy consistency. Stuff whites with the yolks and serve on a platter of garlic mustard greens.

**From:** Sally Voris

**Recipe for:** Garlic Mustard Vegetable Soup

**Time required:** 40 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

2 medium potatoes, chopped

1/8-cup onions, chopped

4 cups chicken broth

2 ½ teaspoons of garlic

3 teaspoons chopped garlic mustard

8 oz. Corn

8 oz. Peas

Salt and pepper

**Directions:** Combine potatoes, onions, garlic, garlic mustard, and chicken broth. Simmer for 25 minutes on stove, or until potatoes are soft. Add corn and peas, and simmer again on the stove for about 10 minutes, or until peas are cooked. Add salt and pepper if needed

**From:** Justin McMillion

Can be made ahead

Can be frozen

**Recipe for:** Garlic Mustard Soup

**Time required:** 50 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

1 ½ shredded garlic mustard

6 tbsp basil

2 chopped carrots

3 tbsp minced garlic

3 potatoes

½ cup soy sauce

4 tbsp oregano

6 cups water

**Directions:** boil water, add potatoes and carrots, wait 5-10 minutes and add the rest of the ingredients. Cook 20-25 minutes.

**From:** Gaelyn Reid and Sarah Yalov

**Recipe for:** Oriental Mashed Potatoes

**Time required:**

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

1 shredded garlic mustard

3 tbsp basil

1 ½ cups shredded cheddar cheese

1 tbsp turmeric

5 potatoes

½ cup whole milk

2 tbsp minced garlic

½ stick butter

¼ cup soy sauce

salt to taste

**Directions:** Boil potatoes in all ingredients except cheese, milk, butter, ½ cup garlic mustard, and 1/8 cup soy sauce. Cook the potatoes until soft, drain, and mash. Add milk, cheese, butter, and garlic mustard.

**From:** Gaelyn Reid and Sarah Yalov

**Recipe for:** Corn and Black Bean Salad

**Time required:** 60 minutes, and set overnight    **Serves:** 6    **Preheat oven at:** N.A.

**Ingredients:** (for salad)

1 can whole kernel corn, drained  
1 can black beans, drained and rinsed  
1 red bell pepper, finely chopped  
½ cup diagonally sliced green onions  
½ cup chopped red onion

1 clove garlic, minced  
1 medium tomato, chopped  
1 jalapeno pepper, seeded, and finely chopped  
red onion wedge

**Ingredients:** (for dressing)

¾ cup Italian salad dressing  
¾ tsp hot pepper sauce  
½ tsp chili powder

1 tablespoon fresh lemon juice  
2 tbsp chopped garlic mustard greens

**Directions:** In a large bowl, combine corn, beans, bell pepper, green onions, red onion, garlic, tomato, and jalapeno pepper. In a jar with a tight fitting lid, combine dressing ingredients, close lid, and shake well. Pour dressing over salad, mix, and refrigerate overnight. Serve in an attractive bowl, and garnish with fresh garlic mustard greens.

**From:** Lauren McMillion

Can be made ahead

**Recipe for:** Garlic Mustard Couscous Salad

**Time required:** 30 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

½ tbsp sweet basil leaves

½ tbsp garlic and herb

½ tbsp parsley flakes

¼ tbsp garlic powder

¼ tbsp thyme

¼ cumin

4 ½ tbsp minced garlic

2 tbsp garlic juice

2 cups garlic mustard

1 package of roasted garlic and oil  
couscous

¾ can tomatoes and juice

1 cup parmesan cheese

**Directions:** Chop garlic mustard, cook couscous, and add all ingredients together in a bowl.

**From:**

**Recipe for:** Potato Salad With Garlic Mustard

**Time required:** 30 minutes

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

1 cup garlic mustard

1 cup mayonnaise

6 large potatoes

$\frac{3}{4}$  cup mustard

2 stalks celery

salt and pepper

**Directions:** Wash and chop potatoes. Wash and chop up celery and garlic mustard. Cook potatoes until fork tender, and drain. Combine mustard, mayonnaise, garlic mustard, and celery. Add to cool potatoes.

**From**

**Recipe for:** Garlic Mustard Chipped Beef

**Time required:** 30 min

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

3 cups milk

1 loaf sliced bread

9 tbsp flour

3 cups light cream

12 tbsp butter

$\frac{3}{4}$  lb chipped beef

handful garlic mustard

**Directions:** Melt butter in a sauce pan. Add flour, milk, and cream. Simmer for 20 minutes. Take off heat, stir in garlic mustard and chipped beef. Pour over slices of bread.

**From:**

Can be made ahead

**Recipe for:** Cream Cheese Puff

**Time required:** 90 minutes

**Serves:** 6

**Preheat oven at:** 350°

**Ingredients:**

½ cup flour

½ tsp salt

4 eggs

1/3 cup green onion

1/3 cup garlic mustard, chopped

1 slice whole wheat bread crumbs

**Directions:** Combine all ingredients but the 4 eggs. Using an electric mixer, mix eggs for 5 minutes, or until thick and lemon colored. Place all ingredients in a 6 cup casserole dish, and bake until a knife comes out clean in the center.

**From:** Lauren McMillion

Can be made ahead

**Recipe for:** Garlic Mustard Bread and Butter

**Time required:** 3 ½ hours

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients: (for bread)**

2/3 cups milk

1 tsp butter

2 tsp sugar

½ tsp salt

2 cups bread flour

1 tsp yeast

½ cup cheddar cheese

1½ cup garlic mustard

½ tbsp parsley flakes

½ tbsp garlic and herb

½ tbsp garlic powder

½ tbsp cilantro leaves

½ tbsp oregano

**Recipe for:** Spring Asparagus with Garlic Mustard

**Time required:** 24 ½ hours

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

1 bunch asparagus

1 bunch garlic mustard

½ red bell pepper

6 kalamatire olives

1 T rice wine vinegar

1 T balsamic vinegar

1 tsp dried oregano

fresh ground pepper & salt

star anise (spice)

chive

olive oil

**Ingredients: (for butter)**

1 stick of soften butter

¼ cup garlic mustard

½ tbsp garlic powder

½ cup parmaesan cheese

**Directions:** Mix all bitter ingredients, and place in a container. Mix all bread ingredients together, and put in a bread machine for 3 ½ hours.

**From:** Chef Unknown

**Directions:**

Cut ends off of asparagus and peel thick skin.

Boil asparagus 3-4 minutes.

Drain & cool immediately.

Chop garlic mustard, slice pepper and marinade with asparagus and the rest of the ingredients, except for olive oil (24 hours).

Drain and toss asparagus mixture with virgin olive oil.

Sprinkle with fresh chive and garlic mustard flowers

**From:** Raymond Bahr, Catonsville, Md.



**Recipe for:** Garlic Mustard Pineapple Upside-Down Cake

**Time required:** 45 minutes

**Serves:** 6

**Preheat oven at:** 350 degrees

**Ingredients:**

2 T butter, melted  
1/3 cup dark brown sugar, packed  
1 T fresh garlic mustard, chopped  
7 pineapple rings  
1 ¼ cup all-purpose flour  
1 ½ tsp. baking powder  
1/8 tsp. salt  
¼ cup butter, softened  
2/3 cup granulated sugar  
1 tsp. vanilla extract  
1 large egg  
½ cup milk

**Directions:**

Preheat oven to 350 degrees.  
Coat bottom of a 9-inch round cake pan with melted butter.  
Sprinkle brown sugar and garlic mustard over butter.  
Arrange pineapple slices over mixture  
Combine flour, baking powder and salt and stir well.  
Cream ¼ cup butter with granulated sugar until well blended.  
Add egg and vanilla.  
Add flour mixture, alternating with milk.  
Beat well.  
Pour batter into pan over pineapple slices.  
Bake 32-35 minutes until done.  
Cool in pan for 5 minutes.  
Invert onto cake plate.

**From:** Rita Chelton, Elkridge, Md.

**Recipe for:** Creamy Garlic Mustard Egg Salad

**Time required:** 2 ½ hours

**Serves:** 6

**Preheat oven at:** N.A.

**Ingredients:**

6 hard-boiled eggs, chopped fine  
1 T fresh garlic mustard, chopped fine  
¾ cup mayonnaise  
1 T prepared mustard  
1 tsp. Creole mustard (can use Spicy dark mustard)  
½ tsp. horseradish  
½ tsp. Jane's crazy mixed-up salt  
½ tsp. Old Bay seasoning

**Directions:**

Mix well and refrigerate for at least 2 hours before serving

**From:** Rita Chelton, Elkridge, Md.

**Recipe for:** Garlic Mustard Quiche

**Time required:** 1 hour

**Serves:** 6

**Preheat oven at:** 325 degrees.

**Ingredients:**

1 store-bought pie crust (8 inch)  
1.75 cups milk  
1 cup shredded cheese  
.5 teaspoon salt  
.25 teaspoon paprika  
.5 grated onion  
3 eggs

**Directions:**

Brush crust with egg white  
Scald milk  
Melt cheese into milk  
Then, add onion, salt, and paprika  
Beat in eggs  
Bake for 45 minutes at 325.

**From:** Alex Streat, Elkridge, Md.

**Recipe for:** Vegetable Stuffing Casserole With Garlic Mustard

**Time required:** 1 hour      **Serves:** 6      **Preheat oven at:** 350 degrees.

**Ingredients:**

3 cups yellow squash  
1 cup broccoli  
1 cup fresh garlic mustard leaves  
1 small onion  
1 box Stove Top Stuffing (or other pre-prepared stuffing)  
1 lb. of Kraft 4-cheese shredded cheese  
1 can cream of chicken soup

**Directions:**

In large bowl, mix squash, broccoli, fresh garlic mustard leaves, onion and half of the cheese.

Place mixture into baking dish. Cover with aluminum foil.

Spread the remaining cheese on top of the casserole

Bake at 350 for 30 minutes

**From:** Bill McMillion, Elkridge, Md.

**Recipe for:** Chipped Beef Garlic Mustard Quiche

**Time required:** 1 hour

**Serves:** 6

**Preheat oven at:** 375 degrees.

**Ingredients:**

¾ cup cheddar cheese

2 cups milk

3 eggs

1 prepared piecrust. (9 inch)

½ cup fresh garlic mustard

1 sprinkle of herbs (parsley and pepper)

1 oz. Chipped beef

**Directions:**

Preheat oven to 375 degrees.

Scald milk.

Add and melt in cheese and eggs

Add herbs and garlic mustard and stir.

Add chipped beef.

Let simmer.

Pour into crust and bake 35 minutes.

**From:** Alex Streat, Elkridge, Md.

**Recipe for:** Cheesy Garlic Mustard Quiche

**Time required:** 60 minutes

**Serves:** 6

**Preheat oven at:** 350°

**Ingredients:**

1 cup chopped, steamed garlic mustard leaves

1 pie crust

1 diced onion

½ cup diced sharp cheddar cheese

½ cup diced muenster cheese

½ cup diced Monterey cheese

5 large eggs

½ cup 2% milk

1 clove minced garlic

1 tsp dry parsley

¼ tsp ancho chili pepper

salt and pepper (to taste)

Hungarian sweet paprika

**Directions:** Grease pie pan with extra virgin olive oil. Place pie crust in greased pie pan. Mix eggs, cheeses, milk, onion, chili powder, garlic, parsley, salt, and pepper together in bowl. Pour mixture into the pie crust. Top with paprika. Cook for 1 hour at 350° or until firm.

**From:** Hanum Wensil-Strow and Keici Schexnayder